



BABICH

NEW ZEALAND WINE
SINCE 1916

WINEMAKERS' RESERVE:

Marlborough Sauvignon Blanc 2019



This Sauvignon Blanc is produced from a selection of grapes from our Marlborough vineyards. A combination of both barrel and cool tank fermentation has added complexity and interest to this intensely flavourful wine.

INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Harvest method	Machine
Harvest dates	Various
Harvest Analysis	Various
Processing	Crushed & de-stemmed. 24hr stirring on lees.
Fermentation vessel	A selection of 650L Oak Pipes, 500 & 600L Puncheons, 225L Barriques and 320L Cigars, French oak 20% new.
Fermentation	100% wild yeast at ambient temperatures.
Malolactic	25%
Maturation	Nine months on lees with frequent stirring.
Fining	Pea Protein
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	5.9 g/L
pH	3.43
Residual sugar	3.1 g/L

WINEMAKER NOTES

Nose

Gooseberry, quince and nectarines with garden herbs and a note of toasted hazelnut.

Palate

Very smooth and rounded entry that sets the tone for the entire length of the palate. Flavours of ripe gooseberry, guava and a touch of golden delicious apple. Lemon and mineral notes on the finish.

Recommended food

Partner it with crumbed chicken breasts dabbled with mustard-cream sauce, or with baked salmon, smeared with salsa verde (puréed mint, parsley and capers).

First vintage	2001
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AWARDS



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