



BABICH

NEW ZEALAND WINE
SINCE 1916

SELECT BLOCKS:

Marlborough Sauvignon Blanc 2021

A vigorous but sophisticated New Zealand Sauvignon Blanc produced from selected organic vineyard blocks in the Wairau and Awarere Valleys. A vibrant and pure wine - juicy, yet soft, with good depth and body – that truly stands in a class of its own.



INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Sub region	Wairau Valley & Awarere Valley
Clonal Selection	Various
Harvest method	Machine, 90% reductively handled.
Harvest date	19 th – 25 th March
Processing	Crush – de-stemmed
Fermentation vessel	Stainless Steel
Fermentation	At cool to moderate temperatures with selected yeast and a small amount (5%) wild.
Malolactic	None
Maturation	2 months on lees
Fining	Pea Protein
Filtration	Yes



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TECHNICAL NOTES

Alcohol	13.0%
TA	5.7 g/L
pH	3.24
Residual sugar	4.4 g/L

WINEMAKER NOTES

Tasting Note

A gentle nose of lime, nettle, honeydew melon and mineral. Hints of sweet nectarine.

Spice, lime and moss with tarragon and lemongrass. Orange blossom and pear finishing with a lingering mandarin note. Juicy, yet soft, with good viscosity and volume.

Recommended food	Try with BBQ'd prosciutto wrapped scallops drizzled with mandarin infused olive oil.
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Recommended cellaring	0-5 years
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First vintage	2020
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AWARDS

SILVER MEDAL	San Francisco International Wine Competition 2021
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93 POINTS	Cameron Douglas MS, www.camdouglasms.com
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2022 Top Pick	Mathew Jukes
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90 POINTS	Decanter World Wine Awards 2022
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