



# BABICH

NEW ZEALAND WINE  
SINCE 1916

WINEMAKERS' RESERVE:

## Marlborough Sauvignon Blanc 2022

Not your typical Marlborough Sauvignon Blanc! By using a combination of barrel and cool tank fermentation, our winemakers have added complexity and interest to the varietal characteristics consumers around the world know and love. The result is an intensely flavourful wine, smooth, balanced and delicious, with flavours of golden apple, guava, lemon and a hint of toasted hazelnut.



### INFORMATION

<b>Grape Varieties</b>	Sauvignon Blanc
<b>Region</b>	Marlborough
<b>Harvest method</b>	Machine
<b>Harvest dates</b>	Various
<b>Harvest Analysis</b>	Various
<b>Processing</b>	Crushed & de-stemmed.
<b>Fermentation vessel</b>	A selection of 650L Oak Pipes, 500 & 600L Puncheons, 225L Barriques and 320L Cigars, French oak 8% new. And 20% in tank
<b>Fermentation</b>	75% wild yeast at ambient temperatures.
<b>Malolactic</b>	25%
<b>Maturation</b>	Ten months in barrel with frequent lees stirring.
<b>Fining</b>	Inactivated yeast
<b>Filtration</b>	Yes



**SUSTAINABLY CRAFTED**  
NEW ZEALAND WINE





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## TECHNICAL NOTES

Alcohol	13.0%
TA	6.6 g/L
pH	3.39
Residual sugar	1.6 g/L

## WINEMAKER NOTES

### Nose

Spices, orange blossom and mineral. Fennel and sage and hay. Gooseberry and toffee also. Complex.

### Palate

Great density and a lovely tight structure. Flavours of lemon curd and honey mingle with pear, mandarin and tropical fruits. Great focus - elegant and long.

### 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

## AWARDS



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