BABICH
NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Marlborough Organic Sauvignon Blanc 2022

Babich Wines has been producing organically grown grapes from our estate-owned vineyards for over 15 years.

The Family Estates range wines deliver stunning expressions of variety and vineyard, along with the sophisticated drinkability that Babich is famous for around the world.

INFORMATION

Grape Varieties	86% Sauvignon Blanc; 9% Pinot Gris; 5% Grüner Veltliner; 1% Albariño
Region	Marlborough
Sub Region	Wairau Valley
Vineyard	Headwaters Vineyard
Harvest Method	Machine
Harvest Dates	25th March – 5th April
Harvest Analysis	Various
Processing	Crushed and quickly pressed.
Fermentation Vessel	Stainless steel tank.
Fermentation	25% Wild yeast, Temperature range 16-22°C
Malolactic	25%
Maturation	5 months on lees
Fining	Pea Protein
Filtration	Yes

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An approachable, captivating style of Sauvignon Blanc that beautifully reflects the vineyard's terroir, crafted from our organic certified, Headwaters Vineyard, in the Wairau Valley. Crisp and dry, with good depth, texture and length, offering citrus and apple flavours, with mineral and spicy notes.

TECHNICAL NOTES

Alcohol	13.0%
TA	5.9 g/L
pH	3.24
Residual Sugar	2.3 g/L

WINEMAKER NOTES

Complex and tropical aromas with ripe citrus and guava. Green tea, flint and spice.

Driving and dense palate with great length and lush flourishes on the mid palate. Flavours of orange and grapefruit mingle with gooseberry and blend into a mineral slate finish.

Recommended Food	A perfect partner to seafood – especially oysters.
First Vintage	2009

AWARDS

94 POINTS	Cameron Douglas MS
93 POINTS	NZWineRater.com

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