

BABICH:

Marlborough Sauvignon Blanc 2022

A classic Sauvignon Blanc with all the hallmark characteristics of Marlborough.

Produced in a fuller, riper, and softer style that develops well, this wine is clean, fresh and tropical, with fruit harvested from several vineyards situated throughout Marlborough.



INFORMATION

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| Grape Varieties | 98% Sauvignon Blanc; 2% Pinot Gris |
| Region | Marlborough |
| Clonal Selection | Predominately MS |
| Harvest Method | Machine |
| Harvest Dates | 19st March to the 4th of April. |
| Harvest Analysis | Various |
| Processing | Crushed and de-stemmed. |
| Fermentation Vessel | Stainless steel tank. |
| Fermentation | Inoculated and a small portion wild yeast. Temperature range 12-21C |
| Malolactic | Minimal |
| Fining | Gelatine |
| Filtration | Yes |

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TECHNICAL NOTES

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| Alcohol | 12.0% |
| TA | 7.2 g/L |
| pH | 3.20 |
| Residual sugar | 3.2 g/L |

WINEMAKER NOTES

Softly perfumed with green apple, gooseberry, lime and mandarin. Touch of nectarine.

Juicy and mouth filling on entry with sweet herbals, citrus and blackcurrant. Vibrant and fresh with lime and mineral lingering on the finish.

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| First Vintage | 1991 |
| Food Recommendation | Seafood – especially oysters! |

AWARDS

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|--------------------------------|----------------------------------|
| 92 Points | MaryAnn Worobiec -Wine Spectator |
| Trophy & Gold Medal | Shanghai Int Wine Challenge 2022 |
| Silver Medal | Marlborough Wine Show 2022 |
| 93 Points | NZWineRater.com |
| 92 Points | Cameron Douglas, MS |
| 93 Points | JamesSuckling.com |