



BABICH

NEW ZEALAND WINE
SINCE 1916

BLACK LABEL:

Marlborough Sauvignon Blanc 2023

Our Black Label range is crafted specifically to complement food.

Showcasing the unique depth and complexity of a Marlborough Sauvignon Blanc, this rich, well-rounded classic offers ripe tropical fruits and citrus notes with a mineral spiced finish.



INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Clonal Selection	Predominately MS
Harvest Method	Machine
Harvest Dates	Various
Harvest Analysis	Various
Processing	Crush - destemmed. Quickly clarified.
Fermentation Vessel	Stainless steel tank.
Fermentation	20% wild yeast ferments, balance inoculated with a combination of <i>Saccharomyces cerevisiae</i> and <i>Torulaspora delbrueckii</i> . Temperature range between 14 and 21C.
Malolactic	20%
Fining	Casein
Filtration	N/A



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TECHNICAL NOTES

Alcohol	13.4%
TA	6.3 g/L
pH	3.32
Residual Sugar	3.2 g/L

WINEMAKER NOTES

Inviting and musky aromas. Gooseberry, mandarin and a hint of fennel.

Fresh and lively on entry with lemon, lime, gooseberry and blackcurrant. Mid-palate builds in weight and flavours of grapefruit and honeydew melon join. Pineapple evident on the finish. Soft and layered with a lingering spicy finish.

Recommended Food	Can be enjoyed with a variety of food. Serve it with veal, seafood (brilliant with oysters) or a chicken dish such as a mild chicken korma with crispy poppadoms.
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First Vintage	2005
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AWARDS



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