



BABICH

NEW ZEALAND WINE
SINCE 1916

BLACK LABEL:

Marlborough Sauvignon Blanc 2022

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	8% wild yeast ferments, balance inoculated with a combination of <i>Saccharomyces cerevisiae</i> and Non- <i>Saccharomyces</i> spp. Temperature range between 13 and 21C.
Malolactic	8%
Fining	Casein
Filtration	N/A



SUSTAINABLY CRAFTED
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TECHNICAL NOTES

Alcohol	12.2%
TA	6.8 g/L
pH	3.44
Residual Sugar	2.9 g/L

WINEMAKER NOTES

Pungent with black currant and boxwood. Lime, gooseberry and smoky herbals also apparent.

Fleshy and fruit-sweet entry heavy with passionfruit and a little blackcurrant. Underling this we have complex herbal and citrus notes. Mineral and spice on the finish. Nice breadth and length.

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

90 Points	James Suckling, www.JamesSuckling.com
94 Points	Cameron Douglas MS
93 Points	Decanter World Wine Awards 2023
93 Points	WineSpectator.com – Top 100 #21
92 Points	WineEnthusiast.com