



BABICH

LASTING CHARACTER

FAMILY ESTATES

Marlborough Organic Sauvignon Blanc



2024

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 sophistication and drinkability that Babich is famous for around the world.



WINEMAKER NOTES

Green tropical fruits combine with fresh garden herbs, slate and a gentle floral lift.

An abundance of stone fruit upon entry is followed by ripe citrus that evolves into zesty lemon notes. There is also mineral and spice with blackberry. A generous and complex wine with silken texture that lingers sweetly.

FOOD RECOMMENDATION

A perfect partner to seafood – especially oysters.

AWARDS

GOLD - 95 POINTS

- New York International Wine Competition 2025

INFORMATION

First Vintage	2009
Grape Variety	Sauvignon Blanc
Region	Wairau Valley, Marlborough
Clonal Selection	Sauvignon Blanc - MS
Harvest Method	Machine
Harvest Dates	2nd April
Harvest Analysis	Various
Processing	Crushed and quickly pressed. Juice lees stirred for 48hrs prior to clarification
Fermentation Vessel	Stainless Steel Tanks
Fermentation	40% wild fermentation, 60% inoculated
Malolactic	25% wild fermentation ; 75% inoculated
Fining	Pea Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.5%
TA	5.6 g/L
pH	3.3
Residual Sugar	2.9 g/L