



# BABICH

LASTING CHARACTER

WINEMAKERS' RESERVE

## Marlborough Sauvignon Blanc

2024

Not your typical Marlborough Sauvignon Blanc! By using a combination of barrel and cool tank fermentation, our winemakers have added complexity and interest to the varietal characteristics consumers around the world know and love.

The result is an intensely flavourful wine, smooth, balanced and delicious, with flavours of golden apple, guava, lemon and a hint of toasted hazelnut.



## WINEMAKER NOTES

Opulent, grilled fruits and smoky notes with fresh passionfruit and gooseberry. Ripe rock melon and persimmon too.

Sweet-fruited entry with nectarine and more exotic fruits to the fore joined with tasty savoury complexity. Rich and lively with great fruit- acid balance. Tropical notes linger long.

## FOOD RECOMMENDATION

Partner it with crumbed chicken breasts dabbed with mustard-cream sauce, or with baked salmon, smeared with salsa verde (puréed mint, parsley and capers).

## AWARDS

## INFORMATION

First Vintage	2001
Grape Variety	Sauvignon Blanc
Region	Marlborough
Clonal Selection	MS
Harvest Method	Machine
Harvest Dates	27th March - 5 April
Harvest Analysis	Various
Processing	Crushed & de-stemmed
Fermentation Vessel	A selection of 650L Oak Pipes, 500 & 600L Puncheons, 225L Barriques and 320L Cigars, French oak 13% new.
Fermentation	100% wild yeast at ambient temperatures.
Malolactic	4-8%
Maturation	7-9 months in barrels
Fining	Yeast Hulls
Filtration	Yes

## TECHNICAL NOTES

Alcohol	13.5%
TA	6.8g/L
pH	3.3
Residual Sugar	2.4g/L