



SELECT BLOCKS
Marlborough
Organic
Sauvignon Blanc
2021

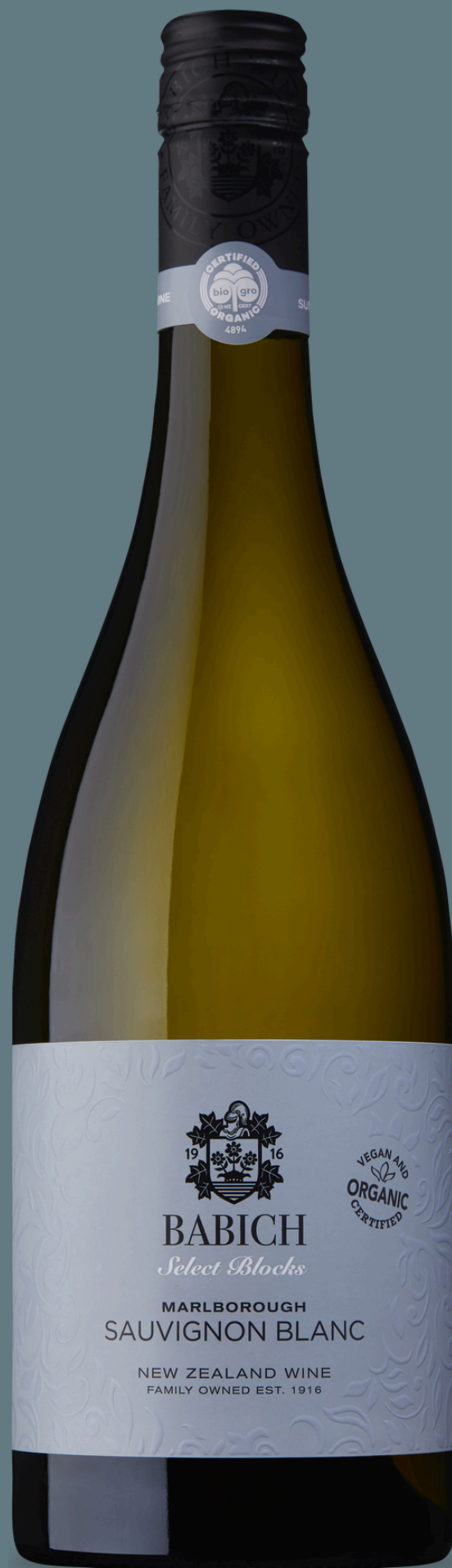


A vigorous but sophisticated New Zealand Sauvignon Blanc produced from selected organic vineyard blocks in the Wairau and Awatere Valleys.

A vibrant and pure wine - juicy, yet soft, with good depth and body that truly stands in a class of its own.



LASTING CHARACTER



WINEMAKER NOTES

A gentle nose of lime, nettle, honeydew melon and mineral. Hints of sweet nectarine.

Spice, lime and moss with tarragon and lemongrass. Orange blossom and pear finishing with a lingering mandarin note. Juicy, yet soft, with good viscosity and volume.

FOOD RECOMMENDATION

Try with BBQ'd prosciutto wrapped scallops drizzled with mandarin infused olive oil.

AWARDS



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INFORMATION

First Vintage	2020
Grape Variety	Sauvignon Blanc
Region	Marlborough
Clonal Selection	Various
Harvest Method	Machine, 90% reductively handled.
Harvest Dates	19th - 25th of March.
Harvest Analysis	°Brix 22.7; pH 3.18 & TA 6.8 g/L
Processing	Crush - de-stemmed
Fermentation Vessel	Stainless Steel tanks
Fermentation	At cool to moderate temperatures with selected yeast and a small amount (5%) wild.
Malolactic	None
Fining	Pea Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	12.5%
TA	50.7 g/L
pH	3.24
Residual Sugar	4.4 g/L