



WINEMAKERS' RESERVE
**Marlborough
Sauvignon Blanc**
2022

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.



LASTING CHARACTER



WINEMAKER NOTES

Spices, orange blossom and mineral. Fennel and sage and hay. Gooseberry and toffee also. Complex.

Great density and a lovely tight structure. Flavours of lemon curd and honey mingle with pear, mandarin and tropical fruits. Great focus -elegant and long.

FOOD RECOMMENDATION

Partner it with crumbed chicken breast, dabbed with mustard-cream sauce.

AWARDS



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INFORMATION

First Vintage	2001
Grape Variety	Sauvignon Blanc
Region	Marlborough
Clonal Selection	MS
Harvest Method	Machine
Harvest Dates	Various
Harvest Analysis	Vairous
Processing	Crushed and de-stemmed
Fermentation Vessel	A selection of 650L Oak Pipes, 500 & 600L Puncheons, 225L Barriques and 320L Cigars, French oak 8% new. And 20% in tank
Fermentation	75% wild yeast at ambient temperatures.
Malolactic	25%
Maturation	10 months in barrels with frequent lees stirring.
Fining	Inactivated yeast
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	6.6g/L
pH	3.39
Residual Sugar	1.6g/L

