



BLACK LABEL

Marlborough Sauvignon Blanc

2023

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.



LASTING CHARACTER



WINEMAKER NOTES

Inviting and musky aromas. Gooseberry, mandarin and a hint of fennel.

Fresh and lively on entry with lemon, lime, and gooseberry. Mid-palate builds in weight and flavours of grapefruit and honeydew melon join. Pineapple evident on the finish. Soft and layered with a lingering spicy finish.

FOOD RECOMMENDATION

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.

AWARDS

92 POINTS

WineSpectator.com MaryAnn Worobiec,
July 2024

91 POINTS

Vinous.com Rebecca Gibb MW Apr 2024

5 STARS

Michael Cooper
www.michaelcooperwines.co.nz
July 2024



BABICH

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SINCE 1916

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INFORMATION

First Vintage	2005
Grape Variety	Sauvignon Blanc
Region	Marlborough
Clonal Selection	Predominately MS
Harvest Method	Machine
Harvest Dates	31st March - 9 th April
Harvest Analysis	Various
Processing	Crush - destemmed. Quickly clarified.
Fermentation Vessel	Stainless Steel Tanks
Fermentation	20% wild yeast ferments. Temperature range between 14 and 21C.
Malolactic	20%
Maturation	N/A
Fining	Casein
Filtration	N/A

TECHNICAL NOTES

Alcohol	13.5%
TA	6.3 g/L
pH	3.32
Residual Sugar	3.2 g/L