

Marlborough Sauvignon Blanc

A classic Sauvignon Blanc with all the hallmark characteristics of Marlborough.

Produced in a fuller, riper, and softer style that develops well, this wine is clean, fresh and tropical, with fruit harvested from several vineyards situated throughout Marlborough.





WINEMAKER NOTES

Sweet citrus, redcurrant and tropical fruits overlay fresh herbs and mineral elements.

On entry fresh tropical/ fruit salad fruits. The mid-palate adds juicy ripe citrus and blackcurrant with spice and lime joining and extending the finish. A wine with flesh and volume - a flavourful mouthful.

FOOD RECOMMENDATION

Seafood - especially oysters!

AWARDS

San Antonio Stock Show & Rodeo Wine Competition 2023

GOLD

Shanghai International Wine Challenge 2023

DOUBLE GOLD

RESERVE CLASS CHAMPION Houston Rodeo Uncorked International Wine Show 2023

4 STARS

Michael Cooper, NZ Listener magazine, June 2024



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INFORMATION

First Vintage 1991

Grape Variety Sauvignon Blanc

Region Marlborough

Clonal Selection Predominately MS

Harvest Method Machine

Harvest Dates 21 March to 9 April

Harvest Analysis Various

Processing Crushed and de-stemmed

Fermentation Vessel Stainless steel tank

Inoculated and a small portion wild yeast.

Fermentation Temperature range 12-21C

/ 54-70F

Malolactic Minimal

Fining Gelatine

Filtration Yes

TECHNICAL NOTES

Alcohol 12.5%

TA 6.5 g/L

pH 3.34

Residual Sugar 3.3 g/L