



SELECT BLOCKS
Marlborough
Organic
Sauvignon Blanc
2023

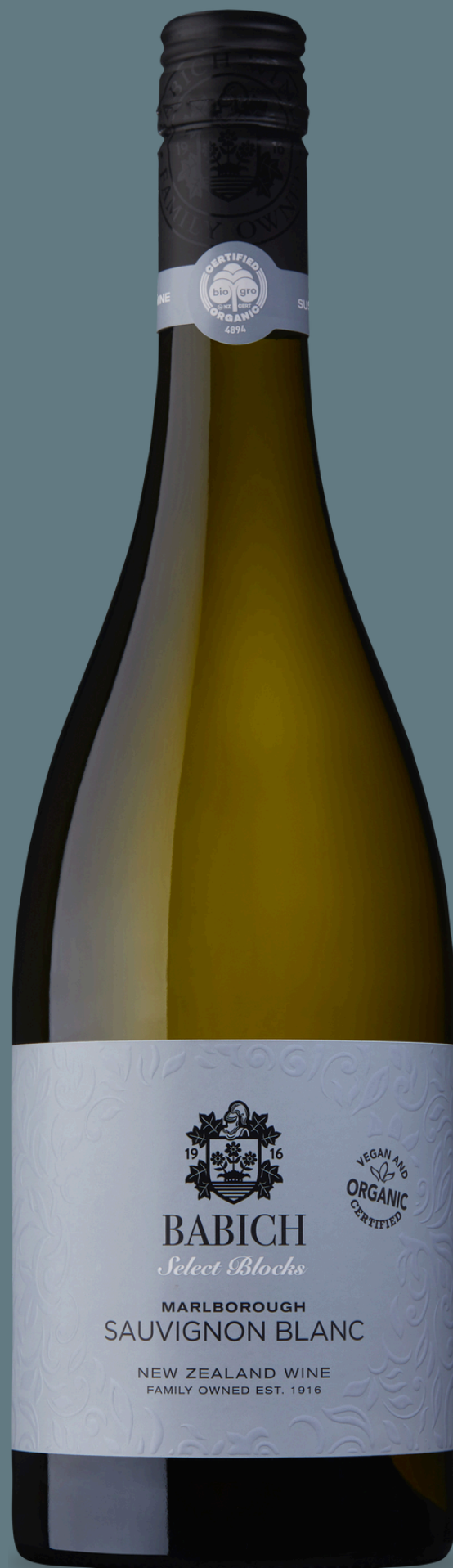


A vigorous but sophisticated New Zealand Sauvignon Blanc produced from selected organic vineyard blocks in the Wairau and Awatere Valleys.

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 heady mix of exotic tropical fruits, stone fruits and spice.

Smooth entry with mango, pawpaw and lemon grass. A concentrated blackcurrant note flows onto the finish from the midpalate. Rich, nervy and juicy.

FOOD RECOMMENDATION

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

AWARDS

91 POINTS - James Suckling -
www.jamessuckling.com



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INFORMATION

First Vintage	2020
Grape Variety	Sauvignon Blanc
Region	Marlborough
Clonal Selection	Various
Harvest Method	Machine
Harvest Dates	Various
Harvest Analysis	N/A
Processing	Crush - de-stemmed
Fermentation Vessel	Stainless Steel tanks
Fermentation	Icon 18C
Malolactic	None
Maturation	A few months on lees in tank
Fining	Yeast hulls
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	6.5 g/L
pH	3.28
Residual Sugar	5.5 g/L