



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](http://www.jamessuckling.com)



# BABICH

NEW ZEALAND WINE  
SINCE 1916

[BABICHWINES.COM](http://BABICHWINES.COM)

## 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