



WINEMAKERS' RESERVE
Marlborough
Sauvignon Blanc
2023

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

Rock melon and gooseberry with a touch of fennel seed and honey. Complex and enticing.

Sweet fruited and lush entry - guava, pear and tropical fruits. A thread of lemon and notes of orange blossom. Well weighted and plenty of depth with a long finish, flavours of stone fruit and nutmeg linger.

FOOD RECOMMENDATION

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

AWARDS

5 STARS - Michael Cooper, NZ Listener Magazine, June 2024



BABICHWINES.COM

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 13% new.
Fermentation	100% wild yeast at ambient temperatures.
Malolactic	20-25%
Maturation	9 months in barrels
Fining	No
Filtration	Yes

TECHNICAL NOTES

Alcohol	14.0%
TA	5.8g/L
pH	3.35
Residual Sugar	3.8g/L

