



BLACK LABEL

# Marlborough Sauvignon Blanc 2024

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

Pungent and complex with passionfruit, citrus and blackcurrant. Smoke and gunflint notes and an underlying tropical richness.

Tropical fruits, blackcurrant leaf and an impression of volume are immediately apparent. Fresh lime and white stone fruits with boxwood and garden herbs lingering along with some very persistent thiols. Ripe, mouth fulling and lively.

## 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

91 POINTS - James Suckling -  
[www.jamessuckling.com](http://www.jamessuckling.com)



**BABICHWINES.COM**

## INFORMATION

First Vintage	2005
Grape Variety	Sauvignon Blanc
Region	Marlborough
Clonal Selection	Predominately MS
Harvest Method	Machine
Harvest Dates	Various
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	18%
Maturation	A portion lees stirred post ferment for up to 5 months.
Fining	Plant proteins
Filtration	N/A

## TECHNICAL NOTES

Alcohol	13.5%
TA	6.0 g/L
pH	3.33
Residual Sugar	2.8 g/L