

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

Perfumed and lifted. Notes of mandarin and spice with blackcurrant, honeydew melon and apple. Mineral notes.

Soft lime entry soon joined by riper citrus and florals. Apple & green kiwifruit and sweet spice lingers. Lively and expressive with a medium light weight and a fine texture. Layers of fruit distributed across the entire palate.

FOOD RECOMMENDATION

Seafood - especially oysters!

AWARDS

90 POINTS - Hong Kong International Wine & Spirits Competition 2024

95 POINTS - GOLD MEDAL

- Decanter World Wine Awards 2025

93 POINTS

- New York International Wine Competition 2025



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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 with

Saccharomyces cerevisiae, Torulaspora delbrueckii,

Kluyveromyces

Fermentation thermotolerans and

Lachancea thermotolerans for added complexity of flavour and mouthfeel. Temperature range 14-18C

Malolactic 5%

Fining Plant Protein

Filtration Yes

TECHNICAL NOTES

Alcohol 13.0%

TA 6.54 g/L

pH 3.28

Residual Sugar 3.8 g/L