



SELECT BLOCKS
Marlborough
Organic
Sauvignon Blanc
2024

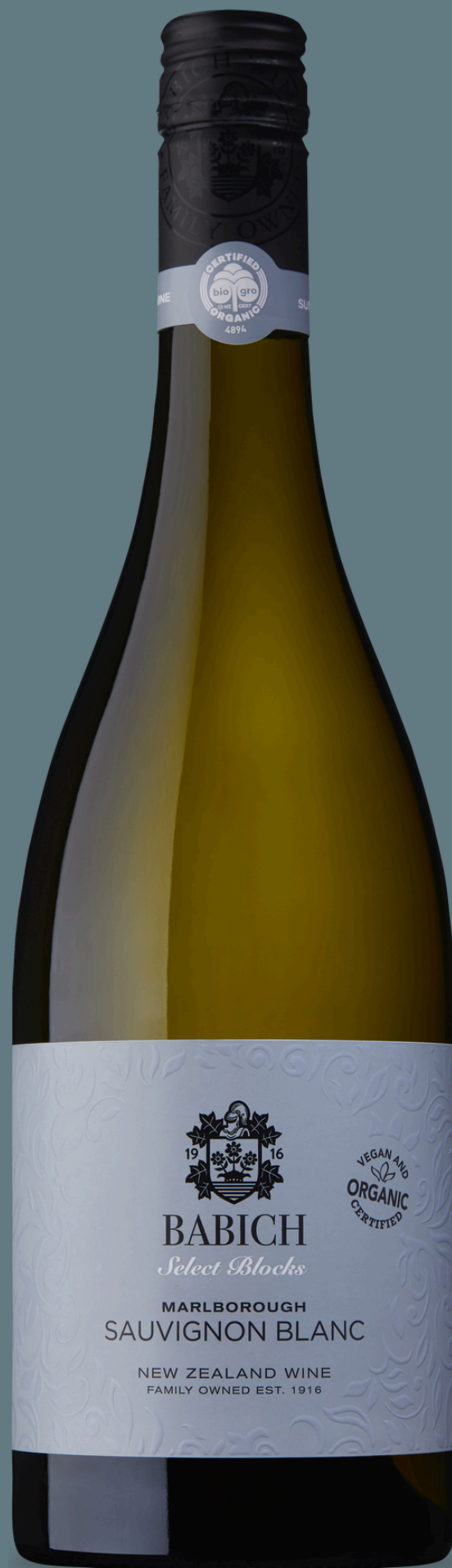


A vigorous but sophisticated New Zealand Sauvignon Blanc produced from selected organic vineyard blocks in the Wairau and Awatere Valleys.

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

Fennel and tea with gooseberry, lime and floral notes.

Silky and densely textured with sweet fruit on entry, lemon, stone fruits, and green tropical flavours. The mid palate introduces fresh garden herbs and guava with lingering slate and lime on the finish. Refreshing and full of interest.

FOOD RECOMMENDATION

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

AWARDS



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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	Grapes quickly crushed and pressed. 60% Oxidatively handed 30% Reductive
Fermentation Vessel	Stainless Steel tanks
Fermentation	30% Wild (Indigenous yeast) fermentation balance inoculated. Temperatures ranging from 14C to 21C
Malolactic	30%
Fining	Yeast hulls
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.5%
TA	5.7 g/L
pH	3.36
Residual Sugar	2.24 g/L