



BLACK LABEL

Marlborough Sauvignon Blanc 2025

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

Sweet goosberry, grapefruit and lime with garden herbs and slate.

White spice and mineral drive into a sweet-fruited, creamy mid-palate, touched with feijoa, guava and gooseberry. Passionfruit and pineapple give a bright, mouthwatering edge. Medium weight with a creamy texture. Zesty and lingering.

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

GOLD MEDAL - China Wine & Spirits Awards 2025

90 POINTS - JamesSuckling.com



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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	15% wild yeast ferments. Temperature range between 13 and 21C.
Malolactic	15%
Maturation	A portion lees stirred post ferment for a minimum of 4 months.
Fining	Plant proteins
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	6.1 g/L
pH	3.28
Residual Sugar	3.2 g/L

