



BABICH

# Marlborough Sauvignon Blanc 2025

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.



LASTING CHARACTER



## WINEMAKER NOTES

Sweet and inviting with notes of lantana, passionfruit and grape fruit. Very pungent. This is followed by mandarin, slate and nettles.

Fruit salad explodes onto the palate in a finely texture rush - this is sustained and joined by green tropical notes and citrus. Mineral and spice linger of the finish with a dash of lime zest. Fresh and juicy.

## FOOD RECOMMENDATION

Seafood - especially oysters!

## AWARDS

93 POINTS - Cameron Douglas MS



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NEW ZEALAND WINE  
SINCE 1916

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## INFORMATION

First Vintage	1991
Grape Variety	Sauvignon Blanc
Region	Marlborough
Clonal Selection	Predominately MS
Harvest Method	Machine
Harvest Dates	Various
Harvest Analysis	Various
Processing	Crushed and de-stemmed
Fermentation Vessel	Stainless steel tank
Fermentation	Inoculated with Saccharomyces cerevisiae, Torulaspora delbrueckii, Kluyveromyces thermotolerans and Lachancea thermotolerans for added complexity of flavour and mouthfeel. Temperature range 14-18C
Maturation	3 months+ on lees
Fining	Plant Protein
Filtration	Yes

## TECHNICAL NOTES

Alcohol	13.0%
TA	6.1 g/L
pH	3.3
Residual Sugar	3.5 g/L

