



FAMILY ESTATES  
Marlborough  
Organic  
Sauvignon Blanc



2025

Babich Wines has been producing organically grown grapes from our estate-owned vineyards for over 15 years.

The Family Estates range wines deliver stunning expressions of variety and vineyard, along with the sophistication and drinkability that Babich is famous for around the world.



LASTING CHARACTER



## WINEMAKER NOTES

Lime and mineral lift over stone fruit, grapefruit and a hint of blackberry leaf, with floral accents.

Medium weight, with a clear mineral line and building texture. Layers of gooseberry, citrus and apple alongside sweet herbs, give freshness and juiciness.

## FOOD RECOMMENDATION

A perfect partner to seafood – especially oysters.

## AWARDS



# BABICH

NEW ZEALAND WINE  
SINCE 1916

[BABICHWINES.COM](http://BABICHWINES.COM)

## INFORMATION

|                     |                                                                                                         |
|---------------------|---------------------------------------------------------------------------------------------------------|
| First Vintage       | 2009                                                                                                    |
| Grape Variety       | Sauvignon Blanc                                                                                         |
| Region              | Wairau Valley, Marlborough                                                                              |
| Clonal Selection    | Sauvignon Blanc - MS                                                                                    |
| Harvest Method      | Machine                                                                                                 |
| Harvest Dates       | 7th April                                                                                               |
| Harvest Analysis    | Various                                                                                                 |
| Processing          | Crushed and quickly pressed. A third of the juice was stirred on lees for 48 hrs prior to clarification |
| Fermentation Vessel | Stainless Steel Tanks                                                                                   |
| Fermentation        | 65% wild fermentation, 35% inoculated                                                                   |
| Malolactic          | 25%                                                                                                     |
| Fining              | Plant Protein                                                                                           |
| Filtration          | Yes                                                                                                     |

## TECHNICAL NOTES

|                |         |
|----------------|---------|
| Alcohol        | 13.0%   |
| TA             | 5.9 g/L |
| pH             | 3.18    |
| Residual Sugar | 3.0 g/L |

