



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

91 POINTS - JamesSuckling.com



BABICH

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

