



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

91 POINTS - Stanteh Wale, Halliday - [www.winecompanion.com.au](http://www.winecompanion.com.au)



# BABICH

NEW ZEALAND WINE  
SINCE 1916

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

## 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

