

BABICH

Marlborough Sauvignon Blanc

2026

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

Pungent and expressive with musk melon, blackcurrant and passionfruit to the fore. Notes of mango and mandarin add a tropical lift, while garden herbs and green tea bring complexity and freshness.

Fresh and mouth-filling on entry. The mid-palate is juicy with lime, lemon and stone-fruits. Mineral and spice notes build through the palate and linger on the finish. Attractive and lip-smacking, with zesty energy and good volume.

FOOD RECOMMENDATION

Seafood - especially oysters!

AWARDS

93 Pts - Sam Kim, WineOrbit.co.nz
90 Pts - JamesSuckling.com
90 Pts - CameronDouglasMS.com

BABICH
NEW ZEALAND WINE
SINCE 1916

BABICHWINES.COM

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	Pea Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	6.5 g/L
pH	3.35
Residual Sugar	3.5 g/L

SUSTAINABLE NEW ZEALAND WINEGROWING