



BLACK LABEL:

Marlborough Sauvignon Blanc 2019



A wine first produced in 2005 that is sold exclusively to restaurants and bars. The Black Label Sauvignon Blanc has been developed to complement food. Displaying the pungent and crisp characteristics that set Marlborough sourced fruit apart, shows greater depth and complexity on the palate.

INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Vineyard/s	Own Estates
Clonal Selection	Predominately MS
Harvest method	Machine
Harvest dates	14th March – 4th April
Harvest Analysis	20.9-22.9 Brix; pH 3.15 - 3.36; TA 7.4g/L - 8.5g/L
Processing	Crush - destemmed
Fermentation vessel	Stainless steel tank.
Fermentation	25% wild yeast ferments, balance inoculated with a combination of <i>Saccharomyces cerevisiae</i> , <i>Kluyveromyces thermotolerans</i> and <i>Torulaspora delbrückii</i>
Malolactic	8%
Fining	Casein
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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NEW ZEALAND WINE
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TECHNICAL NOTES

Alcohol	13.0%
TA	6.0 g/L
pH	3.25
Residual sugar	2.3g/L

WINEMAKER NOTES

Perfumed and pungent with blackcurrant, passion fruit and a hint of mace.

A dense and textural palate with lime and mandarin, kiwi fruit and green apple. Fruit concentration provides focus and length. Spicy on finish.

Recommended food

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.

Recommended cellaring 0-6 years

First vintage 2005

AWARDS



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