



BABICH
NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Marlborough Organic Sauvignon Blanc 2022

Babich developed the first vineyard to achieve sustainable registration in New Zealand. With our ongoing commitment to protect the environment through only implementing sustainable practices in all our vineyards, it was a logical progression to move to the next step and investigate the benefits of an organic approach to viticulture.



INFORMATION

Grape Varieties	86% Sauvignon Blanc; 9% Pinot Gris; 5% Grüner Veltliner; 1% Albariño
Region	Marlborough
Sub Region	Wairau Valley
Vineyard	Headwaters Vineyard
Harvest method	Machine
Harvest dates	25 th March – 5 th April
Harvest Analysis	Various
Processing	Crushed and quickly pressed.
Fermentation vessel	Stainless steel tank.
Fermentation	25% Wild yeast, Temperature range 16-22°C
Malolactic	25%
Maturation	5 months on lees
Fining	Pea Protein
Filtration	Yes



SUSTAINABLY CRAFTED
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TECHNICAL NOTES

Alcohol	13.0%
TA	5.9 g/L
pH	3.24
Residual sugar	2.3 g/L

WINEMAKER NOTES

Complex and tropical aromas with ripe citrus and guava. Green tea, flint and spice.

Driving and dense palate with great length and lush flourishes on the mid palate. Flavours of orange and grapefruit mingle with gooseberry and blend into a mineral slate finish.

Recommended food

A perfect partner to seafood – especially oysters.

First vintage	2009
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AWARDS



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