

BABICH:

Marlborough Sauvignon Blanc 2023

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.



INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Clonal Selection	Predominately MS
Harvest Method	Machine
Harvest Dates	21st March to the 9th of April.
Harvest Analysis	Various
Processing	Crushed and de-stemmed.
Fermentation Vessel	Stainless steel tank.
Fermentation	Inoculated and a small portion wild yeast. Temperature range 12-21C
Malolactic	Minimal
Fining	Gelatine
Filtration	Yes

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TECHNICAL NOTES

Alcohol	12.5%
TA	6.5 g/L
pH	3.34
Residual sugar	3.3 g/L

WINEMAKER NOTES

Sweet citrus, red current and tropical fruits overlay fresh herbs and mineral elements.

On entry fresh tropical/ fruit salad fruits. The mid-palate adds juicy ripe citrus and blackcurrant with spice and lime joining and extending the finish. A wine with flesh and volume - a flavourful mouthful.

First Vintage	1991
Food Recommendation	Seafood – especially oysters!

AWARDS



SUSTAINABLY CRAFTED
NEW ZEALAND WINE

