

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

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| 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

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| 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.

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| First Vintage | 1991 |
| Food Recommendation | Seafood – especially oysters! |

AWARDS

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| GOLD | San Antonio Stock Show & Rodeo Wine Competition 2023 |
| GOLD | Shanghai International Wine Challenge 2023 |
| DOUBLE GOLD RESERVE CLASS CHAMPION | Houston Rodeo Uncorked International Wine Show 2023 |
| 4 STARS | Michael Cooper, NZ Listener magazine, June 2024 |