



WINEMAKERS' RESERVE:

Marlborough Sauvignon Blanc 2018



This Sauvignon Blanc is produced from a selection of grapes from our Marlborough vineyards. A combination of both barrel and cool tank fermentation has added complexity and interest to this intensely flavourful wine.

INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Harvest method	Machine
Harvest dates	27 th March - 7 th April
Harvest Analysis	22.6 °Brix; pH 3.24; TA 9.6 g/L
Processing	Crushed & de-stemmed.
Fermentation vessel	A selection of 500 & 600L puncheons, 225L barriques and 320L cigars, French oak 25% new
Fermentation	Ferments moved directly to oak as soon as active - 100% wild yeast.
Malolactic	20%
Maturation	Eight months on lees with frequent stirring.
Fining	The juice was lightly fined with gelatine.
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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NEW ZEALAND WINE
SINCE 1916

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TECHNICAL NOTES

Alcohol	13%
TA	7.0 g/L
pH	3.42
Residual sugar	0.6 g/L

WINEMAKER NOTES

Nose

Smoky green tropical fruit with rock melon, lemon and toffee apple. Pungent and complex.

Palate

A smooth and sweet-fruited entry. Rich barrel ferment characters and juicy stone fruits fill out the mid-palate and fresh herbs and citrus linger on the finish. A lush wine with power and length.

Recommended food

Partner it with crumbed chicken breasts dabbled with mustard-cream sauce, or with baked salmon, smeared with salsa verde (puréed mint, parsley and capers).

Recommended cellaring 1-10 years

First vintage 2001

AWARDS



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