



BABICH

NEW ZEALAND WINE
SINCE 1916

WINEMAKERS' RESERVE:

Marlborough Sauvignon Blanc 2022



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	Various
Harvest Analysis	Various
Processing	Crushed & de-stemmed.
Fermentation vessel	A selection of 650L Oak Pipes, 500 & 600L Puncheons, 225L Barriques and 320L Cigars, French oak 8% new. And 20% in tank
Fermentation	75% wild yeast at ambient temperatures.
Malolactic	25%
Maturation	Ten months in barrel with frequent lees stirring.
Fining	Inactivated yeast
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	6.6 g/L
pH	3.39
Residual sugar	1.6 g/L

WINEMAKER NOTES

Nose

Spices, orange blossom and mineral. Fennel and sage and hay. Gooseberry and toffee also. Complex.

Palate

Great density and a lovely tight structure. Flavours of lemon curd and honey mingle with pear, mandarin and tropical fruits. Great focus -elegant and long.

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).

First vintage	2001
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AWARDS



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