

BABICH:

# Marlborough Sauvignon Blanc

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	12.7%
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

<b>GOLD</b>	San Antonio Stock Show & Rodeo Wine Competition 2023
<b>GOLD</b>	Shanghai International Wine Challenge 2023