



CLASSICS:

# Marlborough Sauvignon Blanc 2020

This is a classic Marlborough Sauvignon Blanc which is consistently produced in a fuller, riper, softer style that develops well. Clean, fresh and tropical, with fruit from several vineyards situated throughout Marlborough.



## INFORMATION

|                            |                           |
|----------------------------|---------------------------|
| <b>Grape Varieties</b>     | Sauvignon Blanc           |
| <b>Region</b>              | Marlborough               |
| <b>Clonal selection</b>    | Predominately MS          |
| <b>Harvest method</b>      | Machine                   |
| <b>Harvest Dates</b>       | Various                   |
| <b>Harvest Analysis</b>    | Various                   |
| <b>Processing</b>          | Crushed and de-stemmed.   |
| <b>Fermentation vessel</b> | Stainless Steel tanks     |
| <b>Fermentation</b>        | Inoculated and wild yeast |
| <b>Malolactic</b>          | No                        |
| <b>Fining</b>              | Gelatine                  |
| <b>Filtration</b>          | Yes                       |



EXCELLENCE *through* EXPERIENCE





**BABICH**

NEW ZEALAND WINE  
SINCE 1916

CLASSICS:

# Marlborough Sauvignon Blanc 2020



## TECHNICAL NOTES

|                       |         |
|-----------------------|---------|
| <b>Alcohol</b>        | 13.0%   |
| <b>TA</b>             | 6.9 g/L |
| <b>pH</b>             | 3.2     |
| <b>Residual sugar</b> | 3.5 g/L |

## WINEMAKER NOTES

### Tasting Note

Perfumed and lifted with passionfruit, blackcurrant and sweet herbs. Mandarin notes also.

Juicy and mouth filling with layers of fruit including gooseberry, blackcurrant and lemon, there is a line of minerality and touch of capsicum also. Long bright and balanced.

### Recommended food

The perfect partner for seafood.

**Recommended cellaring** 0-3 years

**First vintage** 1991

## AWARDS



EXCELLENCE *through* EXPERIENCE

