

*Babich*

NEW ZEALAND WINE

Babich Black Label Sauvignon Blanc 2009

A wine first produced in 2005 that is exclusive to restaurants and bars. The Black Label Sauvignon Blanc has been developed to complement food. We have blended a wine from estate-owned vineyards which, while displaying the pungent and crisp characteristics that set Marlborough sourced fruit apart, shows greater depth and complexity on the palate.

Region:

Marlborough

Recommended Food:

Can be enjoyed with a variety of food. Serve it with veal, seafood (brilliant with oysters) or a chicken dish such as a mild chicken korma with crispy popadoms.

Recommended Cellaring:

0-3 years

Production Notes:

After harvest the grapes were quickly crushed and pressed into stainless steel tanks where most of the juice was fermented at controlled cool temperatures to capture the intense varietal flavours. A small portion of juice was fermented in old oak barriques to contribute to the weight and complexity of the wine.

Tasting Notes:

The bouquet is an inviting mix of tropical, passionfruit aromas with notes of musk and box hedge. Palate entry is luscious and lively, bursting with red current, gooseberry and passionfruit, rounding off with a hint of capsicum. This is a fantastic example of Black Label Sauvignon that is equally enjoyable on its own and with food.

Awards:

SILVER MEDAL -*Air New Zealand Wine Awards, Nov 2009*

JUDGE'S CHOICE -*Wine Access 2010 International Value Wine Awards*

5 STARS -*Michael Coopers' Wine Buyers Guide to New Zealand Wines 2010*

4.5 STARS, 91 POINTS -*Sam Kim, Wine Orbit, March 2010*

4 STARS, 89 POINTS -*Bob Campbell, Gourmet Traveller Wine Magazine, Apr/May 2010*

90 POINTS -*Wine Spectator Magazine, May 2010*

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