

Babich Black Label Sauvignon Blanc 2010

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.

Technical Notes:

Alcohol: 13.5% TA: 7.5g/l pH: 3.5

Residual Sugar: 3g/l

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:

GOLD MEDAL -San Francisco International Wine Competition 2011

SILVER MEDAL -Sommelier Wine Awards 2011, UK

Excellence Through Experience

www.babichwines.co.nz







NEW ZEALAND WINE

- 4.5 STARS, TOP TIP AWARD -Tizwine.com, November, 2010
- 5 STARS, 18.5/20 -Raymond Chan Wine Reviews, www.raymondchanwinereviews.co.nz, Jan 2011
- 4.5 STARS, 91 POINTS -Sam Kim, Wine Orbit, Feb, 2011
- 4 STARS -Bob Campbell MW, www.bobswinereviews.com, Sep, 2011
- 4 STARS -Susan Desjardins, Winecurrent.com, Canada, Sep 2011
- 87 POINTS -Lisa Perrotti-Brown, eRobertParker.com #197, Oct 2011



