

# Babich Black Label Sauvignon Blanc 2011

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. After extensive tasting trails by the winemakers, the wine was then blended, finished and bottled.

## **Technical Notes:**

Alcohol: 13.0% TA: 7.7g/l pH: 3.25

Residual Sugar: 3.5 g/l

## **Tasting Notes:**

The bouquet overflows with ripe gooseberry, boxwood and red current aromas. The palate is powerful with an explosive array of fruit salad and red currants, which follow through from the nose and join with zesty lemon & lime - all complemented by elegant mineral notes. Dry and crisp yet generous and beautifully textured. Great length.

### Awards:

GOLD MEDAL & TROPHY (BEST SAUVIGNON BLANC) -International Cool Climate Wine Show 2012, Australia

GOLD MEDAL -China Best Value Wine & Spirits Awards 2012

5 STARS -Raymond Chan, www.raymondchanwinereviews.co.nz, October 2011

5 STARS -Daenna Van Mulligen, Wine Diva, Canada, August 14th, 2012

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www.babichwines.co.nz







90 POINTS -Gord Stimmel, Toronto Star, Oct, 2012



