

*Babich*

NEW ZEALAND WINE

Babich Black Label Sauvignon Blanc 2012

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: 8.0g/l

pH: 3.45

Residual Sugar: 2.6g/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 -*International Wine Guide 2013*5 STARS, 93 POINTS -*Sam Kim, www.wineorbit.co.nz , March 2013*SILVER MEDAL -*China Wine & Spirits Awards Best Value 2013*SILVER MEDAL -*International Wine Challenge 2013**Excellence Through Experience*www.babichwines.co.nz

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THREE GENERATIONS



OF FINE WINEMAKING

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SILVER MEDAL - *San Francisco International Wine Competition 2013*

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