

Babich Black Label Sauvignon Blanc 2013

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 trials by the winemakers, the wine was then blended, finished and bottled.

Technical Notes:

Alcohol: 13.0% TA: 7.4g/l pH: 3.4 Residual Sugar: 3.7g/l

Tasting Notes:

The bouquet is an inviting mix of tropical, passionfruit aromas. Palate entry is luscious and lively, bursting with passionfruit. This is a fantastic example of Black Label Sauvignon that is equally enjoyable on its own and with food.

Awards:

GOLD MEDAL - China Wine Awards 2013

TOP100/BLUE-GOLD MEDAL -2014 Sydney International Wine Competition

5 STARS - Michael Cooper, www.michaelcooper.co.nz, August 2013

DOUBLE GOLD MEDAL - Fingers Lake International Wine Competition 2014

5 STARS - Winepointer Magazine, Canada, Rod Phillips, 9th May 2014

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www.babichwines.co.nz





NEW ZEALAND WINE

GOLD MEDAL - Korea Wine Challenge 2014

GOLD MEDAL - Decanter World Wine Awards 2014

JUDGES' SELECTION - 2014 Alberta Beverage Awards, Culinaire Magazine, Canada, October 2014 issue

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