

*Babich*

NEW ZEALAND WINE

Babich Black Label Sauvignon Blanc 2014

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: 6.6g/l

pH: 3.33

Residual Sugar: 4.0g/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:4 STARS - *Raymond Chan*, www.raymondchanwinereviews.co.nz, Feb 20155 STARS, 93 POINTS - *Sam Kim*, www.wineorbit.co.nz, May 2015GOLD MEDAL - *New York World Wine & Spirits Competition 2015*SILVER OUTSTANDING MEDAL - *International Wine & Spirit Competition 2015**Excellence Through Experience*www.babichwines.co.nz

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