

Babich Sauvignon Blanc Black Label



Origin

Country	New Zealand
Wine Region	Marlborough
Winery	Babich

Technical Data

Grape Varieties	Sauvignon Blanc
Type	Dry white wine
Bottle Sizes Available	750 ml, 1.5 l
Closure	Screw cap

Vinification

The grapes are destemmed and crushed with a short period of stirring the juice with the lees. Fermentation takes place in stainless steel tanks with part of the juice fermenting with wild yeasts and another small part undergoing malolactic fermentation next.

Ageing

In stainless steel tanks.

Awards and certificates



95 points Decanter, Top 20 for Vintage 2020

Description

In Brief

One of the wineries most awarded wines, the black label Sauvignon Blanc is created with the goal to be a complex, intriguing and gastronomical wine that will impress all wine lovers.

Tasting notes

On the nose - exotic: guava, pawpaw and passion fruit layered with grapefruit and a smoky green musk. Fat tropical entry and a full round mid-palate packed with fresh gooseberry, mango and stone fruit. Poised and powerful with a hint of jalapeno and lingering spice on the finish.

Food Pairing

Can be enjoyed with a variety of food. Serve it with veal, seafood (brilliant with oysters) or a chicken dish.

Notes

