

Iva Sauvignon Blanc Organic



Origin

Country	New Zealand
Wine Region	Marlborough
Winery	Babich

Technical Data

Grape Varieties	Sauvignon Blanc
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Screw cap
Vinification	Fermentation in stainless steel tanks at 14–21°C; 15% with wild indigenous yeast. 10% of the wine undergoes malolactic fermentation.
Ageing	A few months on the fine lees in stainless steel tanks.

Awards and certificates



91 POINTS –
JamesSuckling.com
(2025)

Description

In Brief

IVA is a certified organic Sauvignon Blanc from Babich Wines. It is produced from selected organic vineyard blocks in the Wairau and Awatere Valleys of Marlborough. This wine is a vigorous but sophisticated expression of Marlborough at its purest – vibrant, pure, and in a class of its own.

Tasting notes

Pale straw yellow with a bright, luminous hue. Gentle and perfumed on the nose, opening with melon, spice, and citrus blossom; lime and lemon interplay over a fine mineral edge. On the palate: textural and medium-weight, with a rich mineral drive. Lime zest brings definition to lingering mandarin and spice, with apple and pear notes emerging cleanly. A subtle and complex with a long finish.

Food Pairing

Pairs beautifully with fresh seafood, grilled fish, sushi, goat’s cheese, light salads, and vegetable-based starters. Also a wonderful aperitif.

Notes

