

Babich

Tasting Note

**BABICH BLACK LABEL MARLBOROUGH SAUVIGNON BLANC
2010**



Grapes:

100% Sauvignon Blanc

Region:

Marlborough

Winemaker:

Adam Hazeldine

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.

Tasting Notes:

The bouquet is an inviting mix of tropical, passionfruit aromas with notes of musk and box hedge. Palate entry is luscious and lively, bursting with red current, gooseberry and passionfruit, rounding off with a hint of capsicum. This is a fantastic example of Black Label Sauvignon that is equally enjoyable on its own and with food.

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