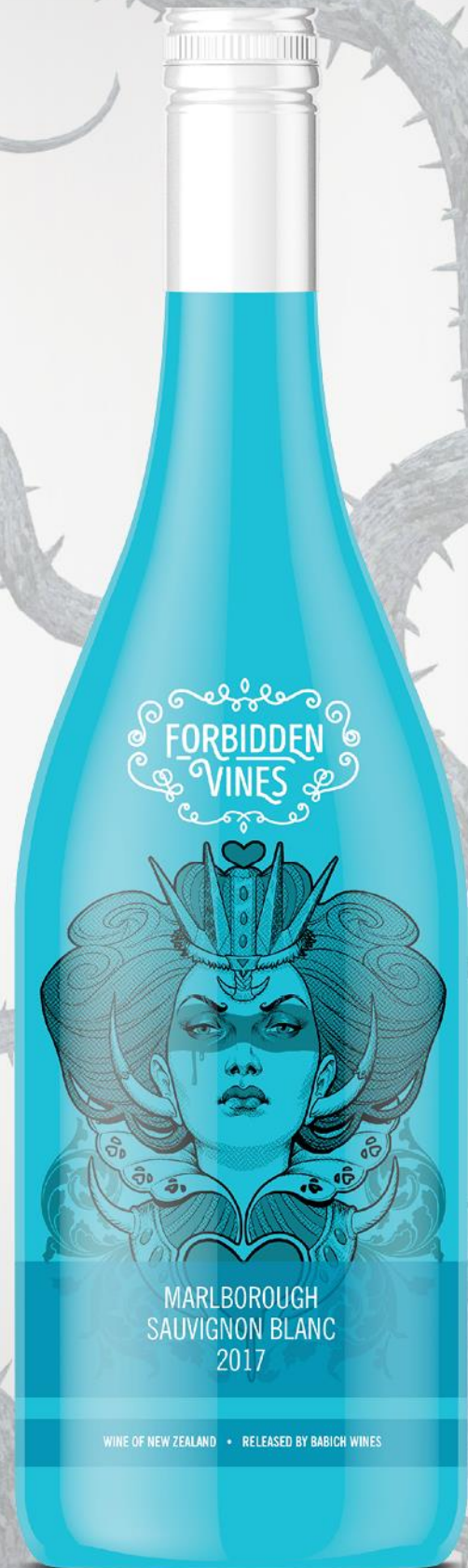




MARLBOROUGH SAUVIGNON BLANC 2017

INFORMATION

| | |
|---------------------|-------------------|
| Grape Varieties | Sauvignon Blanc |
| Region | Marlborough |
| Clonal selection | Predominately MS |
| Harvest method | Machine |
| Harvest Dates | 1st-26th April |
| Harvest Analysis | Various |
| Processing | Crush – destemmed |
| Fermentation vessel | Stainless Steel |
| Fermentation | 15-18 °C |
| Malolactic | Minimal |
| Fining | Casein |
| Filtration | Yes |



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Wine of New Zealand

Queen of Hearts

WINE OF NEW ZEALAND • RELEASED BY BABICH WINES



MARLBOROUGH SAUVIGNON BLANC 2017

TECHNICAL NOTES

| | |
|----------------|---------|
| Alcohol | 12.5% |
| TA | 6.5 g/l |
| pH | 3.35 |
| Residual sugar | 5.5 g/l |

WINEMAKER NOTES

Nose

Lifted and floral with sweet green notes, lime and mineral.

Palate

Linear and fresh with gooseberry, lime and herbal notes, a nicely shaped mid-palate and lemon on the zesty finish.

Recommended food

Screams out for seafood.

Recommended cellaring

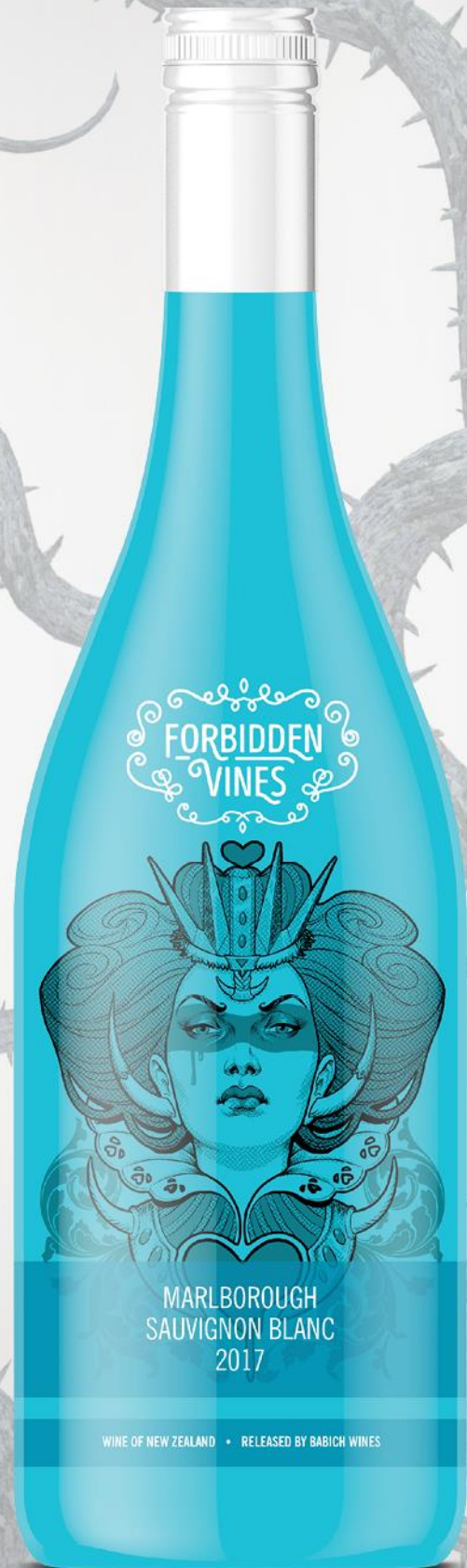
0-3 years

First vintage

2017

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