



FAMILY ESTATES
Marlborough
Organic
Sauvignon Blanc

2025

Babich Wines has been producing organically grown grapes from our estate-owned vineyards for over 15 years.

The Family Estates range wines deliver stunning expressions of variety and vineyard, along with the sophistication and drinkability that Babich is famous for around the world.



LASTING CHARACTER



WINEMAKER NOTES

Lime and mineral lift over stone fruit, grapefruit and a hint of blackberry leaf, with floral accents.

Medium weight, with a clear mineral line and building texture. Layers of gooseberry, citrus and apple alongside sweet herbs, give freshness and juiciness.

FOOD RECOMMENDATION

A perfect partner to seafood – especially oysters.

AWARDS

92 POINTS - International Wine Challenge 2026

91 POINTS - JamesSuckling.com

90 POINTS - Stanteh Wale, Halliday - www.winecompanion.com.au



BABICH

NEW ZEALAND WINE
SINCE 1916

BABICHWINES.COM

INFORMATION

First Vintage	2009
Grape Variety	Sauvignon Blanc
Region	Wairau Valley, Marlborough
Clonal Selection	Sauvignon Blanc - MS
Harvest Method	Machine
Harvest Dates	7th April
Harvest Analysis	Various
Processing	Crushed and quickly pressed. A third of the juice was stirred on lees for 48 hrs prior to clarification
Fermentation Vessel	Stainless Steel Tanks
Fermentation	65% wild fermentation, 35% inoculated
Malolactic	25%
Fining	Plant Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	5.9 g/L
pH	3.18
Residual Sugar	3.0 g/L

