

BABYDOLL



SAUVIGNON BLANC MARLBOROUGH 2019

It's the little things in life that count and it's the littlest sheep that help make Babydoll wines. Our sustainable collection of wines are pure and intense with plenty of character, just like the Babydoll sheep we named them after.

These tiny sheep keep our vineyards tidy year round because they're too small to reach the grapes. Using one of nature's mowers means our wines are better for the environment and taste better too. Celebrate life's little moments with Babydoll wines.



TASTING NOTE

Bouquet: The nose is lifted with fresh notes of passionfruit and blackcurrant leaf.

Palate: The sweet fruit characters on the palate and fresh acidity combine to create an expressive and attractive Sauvignon Blanc.

Food Match: Beautiful with fresh seafood.

Dietary Information: Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation: Enjoy now, or cellar up to 2 years.

VINTAGE SUMMARY

The 2019 growing season in Marlborough was a hot and dry one. We received small amounts of rain around the end of December, but then no further rain until late February. These rain events had very little impact on soil moisture levels, but helped to replenish our rivers, setting us up nicely to see us through to harvest. Vintage started in mid-March and it provided us with incredibly stable weather. This meant we could pick blocks at their optimum ripeness.

The Sauvignon Blanc produced from this vintage has concentrated fruit flavours, with a vibrant pure palate and an elegant fresh finish.

WINEMAKING

Individual parcels of Sauvignon Blanc were selected for this wine from our Awatere and Wairau Valley vineyards. The parcels were harvested and fermented separately, using selected yeast strains for Sauvignon Blanc to enhance varietal character. A long, cool fermentation took place over four weeks, with the parcels then being blended and stabilised, prior to bottling.

Winemaker: Natalie Christensen

Harvest Date: 30th March - 9th April 2019

Vineyard: 95% Awatere Valley, 5% Wairau Valley

Alcohol: 12.5% **pH:** 3.15

Residual sugar: 3.5 g/l **TA:** 7.4

