



BABYDOLL

WINE OF NEW ZEALAND

Deliciously diFfeRent

Our *BABYDOLL* sheep live beneath the vines, nibbling on grass and  weeds and giving their name to our delicious wines. *Small but mighty*, they're  wonderful groundskeepers. Yes, they need a little help to keep the mowing going. But it's all for the good of the grapes.

Babydoll Sauvignon Blanc 2021



Tasting Note

Bouquet: The nose is lifted with fresh notes of passionfruit, citrus 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 and salads.

Dietary

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

Cellaring

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

Vintage Summary

This is the earliest harvest on record since our inception. There were late spring frosts in Marlborough and some challenging weather over the flowering period, which resulted in moderate crops throughout the region. These moderate crops, coupled with a warm and stable end to the growing season, set us up for an early start with stunning fruit. We had clear warm days throughout March, so we could pick at our leisure, without any pressure from the elements.

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 three weeks, with the parcels then being blended and stabilised, prior to bottling.

Winemaker Natalie Christensen

Harvest Date: 17th March - 6th April 2021

Vineyard: Awatere Valley, Marlborough

Alcohol: 13.0% **pH:** 3.25

Residual sugar: 3.0 g/l **TA:** 7.6

