

# Babich

NEW ZEALAND WINE  
SINCE 1916

FAMILY ESTATES:

## Headwaters Organic Sauvignon Blanc 2016

Babich developed the first vineyard to achieve sustainable registration in New Zealand. With our ongoing commitment to protect the environment through only implementing sustainable practices in all our vineyards, it was a logical progression to move to the next step and investigate the benefits of an organic approach to viticulture.



### INFORMATION

<b>Grape Varieties</b>	Sauvignon Blanc
<b>Region</b>	Marlborough
<b>Sub region</b>	Wairau Valley
<b>Vineyard/s</b>	Headwaters
<b>Harvest method</b>	Machine
<b>Harvest date</b>	31/03/2016
<b>Processing</b>	Following organic protocols
<b>Fermentation vessel</b>	Stainless Steel
<b>Fermentation</b>	Wild and organic certified yeast
<b>Malolactic</b>	No
<b>Maturation</b>	2 months on lees.
<b>Fining</b>	None
<b>Filtration</b>	0.45 micron



EXCELLENCE *through* EXPERIENCE





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## TECHNICAL NOTES

<b>Alcohol</b>	12.5%
<b>TA</b>	7.0 g/l
<b>pH</b>	3.0
<b>Residual sugar</b>	1.6 g/l

## WINEMAKER NOTES

### Nose

Combines floral notes with lime, lemon and orange.

### Palate

Citrus notes persist on the palate with a good dollop of slate/mineral. Juicy green fruits and spice linger on the crisp finish.

### Recommended food

Try with BBQ'd prosciutto wrapped scallops drizzled with mandarin infused olive oil.

<b>Recommended cellaring</b>	Enjoyable on release will benefit from moderate aging.
<b>First vintage</b>	2009

## AWARDS

<b>Silver Medal</b>	New York World Wine & Spirits Competition 2016
<b>4 Stars</b>	Michael Cooper, Michael Cooper's 2017 Buyers Guide



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