



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Sauvignon Blanc 2019



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

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Sub region	Wairau Valley
Vineyard/s	Headwaters
Clonal Selection	MS
Harvest Analysis	19.5-23.1°Brix; pH 3.21-3.35; TA 7.0-7.7 g/L
Harvest method	Machine
Harvest date	13th March to 26th March
Processing	Crush – de-stemmed
Fermentation vessel	Stainless Steel
Fermentation	14-21°C
Malolactic	None
Maturation	N/A
Fining	Yeast Hulls
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	6.0 g/L
pH	3.11
Residual sugar	2.2 g/L

WINEMAKER NOTES

Tasting Note

Aromas of ripe citrus - lime, mandarin - with stone fruit, fresh herbs and mineral. Good drive and focus. Lime and gunflint with juicy tropical fruits, apple and a mouth-watering finish.

Recommended food

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

Recommended cellaring	0-6 years
First vintage	2009

AWARDS

GOLD MEDAL	San Francisco International Wine Competition 2019
SILVER MEDAL	Global Sauvignon Blanc Masters 2019



EXCELLENCE *through* EXPERIENCE

