



Babich

NEW ZEALAND WINE

Babich Family Estates Headwaters Organic Sauvignon Blanc 2010

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. Our Headwaters Vineyard is farmed in compliance with organic standards.



Region:

Marlborough - Wairau Valley

Recommended Food:

Great with seafood or fish meals. Try with fresh oysters!

Recommended Cellaring:

Best enjoyed while young.

Production Notes:

Fruit from our certified organic block within the Headwaters Vineyard were harvested on the 5th of April. The grapes were quickly crushed and pressed into stainless steel tanks where the juice was fermented at controlled cool temperatures to capture the intense varietal flavours. Strict organic procedures were followed at all times. The wine was bottled soon after completing fermentation.

Technical Notes:

Alcohol: 12.0%

TA: 7g/l

pH: 2.97

Residual Sugar: 0.5g/l

Tasting Notes:

The nose presents as clean and flinty with mineral pretty floral notes and kiwifruit also. There is a lovely purity of texture and an attractive fleshiness in the mouth. Clean, crisp acids are augmented by mineral notes and wholesome flavours notably melon and granny smith apples. Honey dew melon lingers on the finish.

Awards:

4.5 STARS, 89 POINTS -*Sam Kim, Wine Orbit, Oct, 2010*

4 STARS -*Winestate Magazine, Special Edition, Dec, 2010*

4 STARS, 17/20 -*Raymond Chan, www.raymondchanwinereviews.co.nz, Jan 2011*

87 POINTS -*Lisa Perrotti-Brown, eRobertParker.com #197, Oct 2011*



Excellence Through Experience

www.babichwines.co.nz

SINCE 1916



THREE GENERATIONS



OF FINE WINEMAKING

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