

Babich Family Estates Headwaters Organic Sauvignon Blanc 2011

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: 12.5%

TA: 8g/l pH: 3.12

Residual Sugar: 1.7g/l

Tasting Notes:

This is the third vintage from our Headwaters Estate Organic block and the resulting wine goes from strength to strength. The nose displays orange blossom, grapefruit and lemonade with floral notes graced with a touch of minerality. The palate is elegant and complex with lime, again grapefruit and a hint of spice. There is a lush texture to the wine with an unfolding herbal/mineral component, creating both a tight and delicious wine. From our historic bottling of this parcel we see improvement with time, this vintage will be no exception with an exciting future.

Awards:

4 STARS -Raymond Chan, www.raymondchanwinereviews.co.nz, October 2011

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

Excellence Through Experience

www.babichwines.co.nz







NEW ZEALAND WINE

4 STARS -Bob Campbell, www.bobswinereviews.com, Nov 2011



