



BABICH
NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Pinot Noir 2014



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	Pinot Noir
Region	Marlborough
Sub region	Wairua Valley
Vineyard/s	Headwaters
Clonal Selection	114, 667, 777
Harvest method	Machine
Harvest date	25 & 28 March
Harvest Analysis	24.6-25.7 brix
Processing	Following organic protocols
Fermentation vessel	Open vats
Fermentation	Wild and inoculated yeast, extended skin contact
Malolactic	Yes, in barrique
Maturation	11 months in barrel – 30% new oak
Fining	Organic egg whites
Filtration	None



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.5%
TA	5.6 g/l
pH	3.6
Residual sugar	Dry

WINEMAKER NOTES

Nose

Intense spice, red and black fruits. Cedar hints.

Palate

Bright cherry, wild herbs and darker tarry notes. Supple with good volume and very persistent finish.

Recommended food

Would go well with wild game or salmon.

Serving temperature

Recommended cellaring 5 years

First vintage 2014

AWARDS

Gold Medal China Wine & Spirits Awards 2015

Gold Medal NZ Organic Wine Awards 2016



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