

*Babich*

NEW ZEALAND WINE

Babich Family Estates Headwaters Organic Chardonnay 2015

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:

Would go well with poultry or fish

Recommended Cellaring:

5 years

Production Notes:

The fruit was harvested in excellent condition from our certified organic Headwaters Vineyard near Renwick in Marlborough's Wairau Valley. The juice was briefly settled then fermented in a mix of new and old French oak and stainless steel vats with indigenous yeast. The wine was then allowed to undergo malolactic fermentation. After a long time on lees, to promote mouthfeel, integration and complexity, the components were blended, lightly fined and bottled early in the new year.

Technical Notes:

Alcohol: 12.5%

TA: 6.6g/l

pH: 3.32

Residual Sugar: 0g/l

Tasting Notes:

Exuberant grapefruit and peach overlay warm mealy, spicy notes. The palate follows seamlessly and adds cashew and more exotic fruits. Smoothly textured with great minerality, the wine is focused and concentrated and displays tension and length.

*Excellence Through Experience*www.babichwines.co.nz

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