



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Pinot Noir 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.

INFORMATION

Grape Varieties	Pinot Noir
Region	Marlborough
Sub region	Wairau Valley
Vineyard/s	Headwaters
Clonal Selection	114, 667, 777
Harvest method	Machine
Harvest date	20/03/2015
Harvest Analysis	23.6 Brix; pH 3.43; TA 7.6/ 25.0 Brix, pH 3.52, TA 6.8
Processing	Following organic protocols
Fermentation vessel	Open top vats
Fermentation	Wild & organic yeast. Post ferment maceration.
Malolactic	Yes
Maturation	9 months in oak. 33% new
Fining	Minimal
Filtration	0.45 micron



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.5%
TA	6.7 g/l
pH	3.3
Residual sugar	Dry

WINEMAKER NOTES

Tasting Note

Aromas of wild herb and berry fruit with sweet, cherry flavours – lingering finish.

Recommended food

Would go well with wild game or salmon.

Serving temperature

Recommended cellaring 5 years

First vintage 2014

AWARDS

Gold Medal Marlborough Wine Show 2016

Gold Medal China Wines & Spirits Awards 2015



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