



BABICH
NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Albariño 2016

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	Albariño
Region	Marlborough
Sub region	Wairau Valley
Vineyard/s	Headwaters
Harvest method	Machine
Harvest date	31 st March 2016
Harvest Analysis	24.1 Brix; pH 3.19; TA 9.1
Processing	6 Hours skin soak prior to pressing
Fermentation vessel	Stainless Steel
Fermentation	18-19C
Malolactic	No
Maturation	6 months on lees
Fining	None
Filtration	0.45 micron



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.5%
TA	7.1 g/l
pH	3.2
Residual sugar	5.2 g/l

WINEMAKER NOTES

Nose

A floral lift with lime zest and clover honey. .

Palate

Fresh and juicy sweet, grapefruit and lingering spice/mineral finish.

Recommended food

Fish and seafood of all kinds. Spicy dishes also can work well.

Recommended cellaring 1-4 years

First vintage 2015

AWARDS

4 Stars

Raymond Chan,
www.raymonchanwinereviews.co.nz,
April 2017

4 Stars

Michael Cooper, Michael Cooper's
2017 Buyers Guide



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