



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Chardonnay 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	Chardonnay
Region	Marlborough
Sub region	Wairau Valley
Vineyard/s	Headwaters
Clonal Selection	15
Harvest method	Machine
Harvest date	23/3/16
Harvest Analysis	Brix 21.4
Fermentation vessel	Stainless steel tank and oak barrel
Fermentation	Wild yeast
Malolactic	50-60%
Maturation	8 months
Fining	Gelatine
Filtration	0.45 micron



EXCELLENCE *through* EXPERIENCE





BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Chardonnay 2016



TECHNICAL NOTES

Alcohol	13.0%
TA	7.3 g/l
pH	3.32
Residual sugar	0.5 g/l

WINEMAKER NOTES

Tasting Note

Rich, complex palate with melon and citrus flavours.

Recommended food

Would go well with poultry or fish.

Recommended cellaring 1-10 years

First vintage 2014

AWARDS

Masters Medal Global Organic Masters 2017

4.5 STARS

Michael Cooper, New Zealand
Wine Buyer's Guide,
www.michaelcooper.co.nz 2018



EXCELLENCE *through* EXPERIENCE

