



# BABICH

NEW ZEALAND WINE  
SINCE 1916

FAMILY ESTATES:

## Headwaters Organic Pinot Noir 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

<b>Grape Varieties</b>	Pinot Noir
<b>Region</b>	Marlborough
<b>Sub region</b>	Wairua Valley
<b>Vineyard/s</b>	Headwaters
<b>Clonal Selection</b>	114, 667, 777
<b>Harvest method</b>	Machine
<b>Harvest date</b>	23 <sup>rd</sup> March
<b>Harvest Analysis</b>	23.3- 23.6 Brix; pH 3.42- 3.65; TA 6.6 g/l
<b>Processing</b>	Cold soak.
<b>Fermentation vessel</b>	Open top vats
<b>Fermentation</b>	Wild ferment, extended skin contact.
<b>Malolactic</b>	Yes
<b>Maturation</b>	11 months in oak. 30% new
<b>Fining</b>	None
<b>Filtration</b>	minimal - 5 micron



EXCELLENCE *through* EXPERIENCE





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## TECHNICAL NOTES

Alcohol	13.0%
TA	5.8 g/l
pH	3.76
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** Global Pinot Noir Masters 2018

**5 STARS** Winestate Magazine, Nov/Dec Issue



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