



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Albariño 2017

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	17 th April 2017
Harvest Analysis	21.5 Brix; pH 3.14; TA 8.4 g/L
Processing	6 Hours skin soak prior to pressing
Fermentation vessel	Stainless Steel vats
Fermentation	12-14C
Malolactic	No
Maturation	7 months on lees
Fining	Gelatine
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	11.5%
TA	8.0 g/L
pH	3.25
Residual sugar	8.0 g/L

WINEMAKER NOTES

Tasting Note

Fresh and juicy with sweet lime, grapefruit and lingering spice notes.

Recommended food

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

Recommended cellaring 1-4 years

First vintage 2015

AWARDS

GOLD MEDAL	Global Organic Masters 2019
93 POINTS	Cameron Douglas MS, The Shout, Aug 2018 issue
91 POINTS	New World Wine Awards 2018



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