



# BABICH

NEW ZEALAND WINE  
SINCE 1916

FAMILY ESTATES:

## Headwaters Organic Chardonnay 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

<b>Grape Varieties</b>	Chardonnay
<b>Region</b>	Marlborough
<b>Sub region</b>	Wairau Valley
<b>Vineyard/s</b>	Headwaters
<b>Clonal Selection</b>	15
<b>Harvest method</b>	Machine, destemmed at harvest
<b>Harvest date</b>	31 <sup>st</sup> March 2017
<b>Harvest Analysis</b>	21.4 °Brix; pH 3.16; TA 7.9 g/L
<b>Processing</b>	The berries were gently crushed, then pressed.
<b>Fermentation vessel</b>	Stainless steel tank and oak barrel (40%)
<b>Fermentation</b>	Wild and inoculated yeasts.
<b>Malolactic</b>	30%
<b>Maturation</b>	On lees for 8 months, 20% new French oak
<b>Fining</b>	Organic skim milk
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





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### TECHNICAL NOTES

Alcohol	13.0%
TA	6.4 g/L
pH	3.34
Residual sugar	1.1 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

**4.5 STARS** [www.michaelcooper.co.nz](http://www.michaelcooper.co.nz)

**SILVER MEDAL** Global Organic Masters 2019



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