



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Sauvignon Blanc 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	Sauvignon Blanc
Region	Marlborough
Sub region	Wairua Valley
Vineyard/s	Headwaters
Clonal Selection	MS
Harvest Analysis	19.4 - 20.6 Brix; pH 3.15-3.20; TA 8.0-8.6 g/l
Harvest method	Machine
Harvest date	5 th April
Processing	Crush – de-stemmed
Fermentation vessel	Stainless Steel
Fermentation	15-18C
Malolactic	30%
Maturation	N/A
Fining	Gelatin
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	6.0 g/l
pH	3.21
Residual sugar	2.5 g/l

WINEMAKER NOTES

Tasting Note

Mineral aromas with lemon and orange citrus and a distinct floral thread – crisp, dry finish.

Recommended food

Try with BBQ'd prosciutto wrapped scallops drizzled with mandarin infused olive oil.

Recommended cellaring	0-7 years
First vintage	2009

AWARDS

GOLD Medal	Global Sauvignon Blanc Masters 2017
90 Points	Joe Czerwinski, Wine Advocate, Feb 2018



EXCELLENCE *through* EXPERIENCE

