



BABICH
NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Albariño 2018

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	16 th April 2018
Harvest Analysis	22.8 Brix; pH 3.3; TA 9.3g/L
Processing	12 Hours skin soak prior to pressing
Fermentation vessel	Stainless Steel vats
Fermentation	Inoculated and fermented between 14-16C
Malolactic	No
Maturation	8 months on lees
Fining	Organic skim milk
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	7.0 g/L
pH	3.45
Residual sugar	8.0 g/L

WINEMAKER NOTES

Nose

Sweetly perfumed and floral, (apple blossom) with lime and white stone-fruits.

Palate

Big juicy entry with sweet citrus fruits and some tart apple notes. Nicely textured and lush mid-palate moving to spicy and lingering, mineral finish.

Recommended food

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

Recommended cellaring 1-4 years

First vintage 2015

AWARDS



EXCELLENCE *through* EXPERIENCE

