



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Sauvignon Blanc 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	Sauvignon Blanc
Region	Marlborough
Sub region	Wairua Valley
Vineyard/s	Headwaters
Clonal Selection	MS
Harvest Analysis	20.2 °Brix; pH 3.25; TA 10.3 g/L (averaged)
Harvest method	Machine
Harvest date	31 st March to 5th April
Processing	Crush – de-stemmed
Fermentation vessel	Stainless Steel
Fermentation	12-21°C
Malolactic	16%
Maturation	N/A
Fining	Gelatine
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	6.6 g/L
pH	3.46
Residual sugar	1.7g/L

WINEMAKER NOTES

Nose

Floral, white stone-fruit, citrus, and slate.

Palate

Juicy and fruity entry with lemon and lime driving through to a crisp finish. Mineral and spice notes linger. Nice herbals and a touch of tangerine also - a wine with density and presence.

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	New York Wine & Spirits Competition 2019
90 POINTS	Decanter World Wine Awards 2019
SILVER MEDAL	Global Organic Masters 2019



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