



**BABICH**  
NEW ZEALAND WINE  
SINCE 1916

FAMILY ESTATES:

# Headwaters Organic Albariño 2019

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>	Albariño
<b>Region</b>	Marlborough
<b>Sub region</b>	Wairau Valley
<b>Vineyard/s</b>	Headwaters
<b>Harvest method</b>	Machine
<b>Harvest date</b>	31 <sup>st</sup> March 2019
<b>Harvest Analysis</b>	24 Brix; pH 3.40; TA 8.0g/L
<b>Processing</b>	12 Hours skin soak prior to pressing
<b>Fermentation vessel</b>	Stainless Steel vats
<b>Fermentation</b>	Inoculated and fermented between 12-18C
<b>Malolactic</b>	No
<b>Maturation</b>	7 months on lees
<b>Fining</b>	Yeast Hulls
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





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## TECHNICAL NOTES

Alcohol	13.5%
TA	5.5 g/L
pH	3.47
Residual sugar	3.7 g/L

## WINEMAKER NOTES

### Nose

Lime and orange blossom with rock melon and honeysuckle. Lot of spice.

### Palate

Sweet fruited entry which continues through the palate. Layered citrus, orange, lime and lemon with a touch of pineapple and gingerbread. Complexity builds with fresh herbs and almond-mealy notes. Very juicy finish.

### Recommended food

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

**Recommended cellaring** 1-4 years

**First vintage** 2015

## AWARDS



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