



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Sauvignon Blanc 2016



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	Wairau Valley
Vineyard/s	Headwaters
Harvest method	Machine
Harvest date	31/03/2016
Processing	Following organic protocols
Fermentation vessel	Stainless Steel
Fermentation	Wild and organic certified yeast
Malolactic	No
Maturation	2 months on lees.
Fining	None
Filtration	0.45 micron



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	12.5%
TA	7.0 g/l
pH	3.0
Residual sugar	1.6 g/l

WINEMAKER NOTES

Nose

Combines floral notes with lime, lemon and orange.

Palate

Citrus notes persist on the palate with a good dollop of slate/mineral. Juicy green fruits and spice linger on the crisp finish.

Recommended food

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

Recommended cellaring	Enjoyable on release will benefit from moderate aging.
First vintage	2009

AWARDS

Silver Medal	New York World Wine & Spirits Competition 2016
4 Stars	Michael Cooper, Michael Cooper's 2017 Buyers Guide



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