



# BABICH

NEW ZEALAND WINE  
SINCE 1916

FAMILY ESTATES:

## Cowslip Valley Riesling 2017



This wine from our Cowslip Valley Vineyard in the Waihopai Valley is grown on a cool and sometimes frost prone site with moderately fertile silt soils overlying deep layers of free draining gravel. Good body and complex flavours on the palate are typical for Rieslings grown on this superior site.

### INFORMATION

<b>Grape Varieties</b>	Riesling
<b>Region</b>	Marlborough
<b>Sub region</b>	Waihopai Valley
<b>Vineyard/s</b>	Cowslip Valley
<b>Clonal Selection</b>	Geisenheim 110
<b>Harvest method</b>	Machine
<b>Harvest date</b>	24 <sup>th</sup> April & 8 <sup>th</sup> June
<b>Harvest Analysis</b>	1st Pick 20.4 Brix; pH 3.08 & TA 8.4g/L 2nd Pick 27.1 Brix; 3.51 pH and TA 6.3g/L
<b>Processing</b>	20% whole bunch pressed (2nd pick) and the balance was crushed.
<b>Fermentation vessel</b>	Tank
<b>Fermentation</b>	Fermented with <i>Saccharomyces cerevisiae</i> & <i>Torulasporea delbrückii</i> Yeast
<b>Malolactic</b>	No
<b>Maturation</b>	4 months on lees
<b>Fining</b>	Gelatin
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





# BABICH

NEW ZEALAND WINE  
SINCE 1916

FAMILY ESTATES:

## Cowslip Valley Riesling 2017



### TECHNICAL NOTES

<b>Alcohol</b>	13.0%
<b>TA</b>	7.5g/L
<b>pH</b>	3.16
<b>Residual sugar</b>	9.9g/L

### WINEMAKER NOTES

#### Nose

Lime, mineral and clover honey with orange blossom florals.

#### Palate

Juicy sweet-fruited entry, with exotic tropical notes chased through with stone fruit and lingering lime. Succulent, medium weighted, balanced and long.

#### Recommended food

An excellent partner to a wide range of foods, ideal with Asian dishes, or try it with mussel and kumara patties, drizzled with home-made lime-spiked mayonnaise.

<b>First vintage</b>	1997
----------------------	------

### AWARDS

<b>SILVER OUTSTANDING</b>	International Wine & Spirits Competition 2018
<b>GOLD MEDAL</b>	New Zealand International Wine Show 2018
<b>SILVER MEDAL</b>	International Wine Challenge 2019



EXCELLENCE *through* EXPERIENCE

