



# BABICH

NEW ZEALAND WINE  
SINCE 1916

FAMILY ESTATES:

## Headwaters Organic Chardonnay 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

<b>Grape Varieties</b>	Chardonnay
<b>Region</b>	Marlborough
<b>Sub region</b>	Wairau Valley
<b>Vineyard/s</b>	Headwaters
<b>Clonal Selection</b>	15
<b>Harvest method</b>	Machine, destemmed at harvest
<b>Harvest date</b>	31 <sup>st</sup> March 2018
<b>Harvest Analysis</b>	21.9 °Brix; pH 3.39; TA 9.0g/L
<b>Processing</b>	The berries were gently crushed, then pressed. Cold Settled.
<b>Fermentation vessel</b>	Stainless steel tank and oak barrel (50%)
<b>Fermentation</b>	Wild (80%) and cultured yeast. 18-26C
<b>Malolactic</b>	35%
<b>Maturation</b>	On lees for 7 months, 20% new French oak
<b>Fining</b>	Organic skim milk
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





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### TECHNICAL NOTES

Alcohol	13.0%
TA	5.6 g/L
pH	3.60
Residual sugar	Dry

### WINEMAKER NOTES

#### Nose

Pungent with peach, melon and pastry/ oatmeal notes. A touch of Gala apple also.

#### Palate

Juicy, sweet and fresh fruited entry with lemon and lime, more stone fruits - especially nectarine and apricot -and a touch of cashew. Generous, bright and long with a lingering mineral/ oyster shell.

#### Recommended food

Would go well with poultry or fish.

**Recommended cellaring** 1-10 years

**First vintage** 2014

**Serving Temperature** 14-16C

### AWARDS

**GOLD MEDAL** NZ Organic Wines Awards 2020



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