



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Sauvignon Blanc 2020



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
Clonal Selection	MS
Harvest Analysis	°Brix 21.6-21.7; pH 3.01-3.10; TA 7.9-8.6 g/L
Harvest method	Machine
Harvest date	4 th -5 th April 2020
Processing	Crush – de-stemmed
Fermentation vessel	Stainless Steel
Fermentation	30% Wild yeast
Malolactic	25% Malolactic
Maturation	3 months on lees
Fining	Pea Protein
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	5.6 g/L
pH	3.26
Residual sugar	2.1 g/L

WINEMAKER NOTES

Tasting Note

Sweet lime, slate and gooseberry notes and a light spice aroma.

Recommended food

Lemon and apple flavours supported by mineral and spice notes. Good depth, texture and length. Fleshy with great drive.

First vintage	2009
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AWARDS

GOLD MEDAL	New York International Wine Competition 2020
MARLBOROUGH ORGANIC WINERY OF THE YEAR	New York International Wine Competition 2020
94 POINTS	Cameron Douglas MS, The Shout, Dec 2020
90 POINTS	JamesSuckling.com, Nov 2020



EXCELLENCE *through* EXPERIENCE

