



**BABICH**  
NEW ZEALAND WINE  
SINCE 1916

FAMILY ESTATES:

# Headwaters Organic Albariño 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

<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>	16 <sup>th</sup> April
<b>Harvest Analysis</b>	22.8 Brix; pH 3.3; TA 9.3g/L
<b>Processing</b>	Not crushed - whole berries pressed.
<b>Fermentation vessel</b>	650L seasoned French barrel
<b>Fermentation</b>	Wild. Finished ferment in Spring.
<b>Malolactic</b>	100%
<b>Maturation</b>	In barrel on lees for 9 months.
<b>Fining</b>	Yeast hulls
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





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## TECHNICAL NOTES

Alcohol	14.5%
TA	5.6 g/L
pH	3.29
Residual sugar	1.6 g/L

## WINEMAKER NOTES

### Nose

Sweet aromas of lychee, apricot and lime. Lifted and warm.

### Palate

Big juicy entry with sweet citrus fruits and some tart apple notes. Nicely textured and lush mid-palate moving to spicy and lingering, mineral finish.

### Recommended food

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

First vintage	2015
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## AWARDS



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