



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Pinot Gris 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

Region	Marlborough
Sub region	Wairau Valley
Vineyard/s	Headwaters
Clonal Selection	GM 2/5
Harvest Analysis	21.8 °Brix; pH 3.30; TA 4.0 g/L
Harvest method	Machine – whole berries
Harvest date	4 th April
Processing	Crushed - 3 hours skin contact, then pressed and clarified.
Fermentation vessel	505 tank and 50% (older) oak casks.
Fermentation	Wild yeast at relatively warm temperature.
Malolactic	100%
Maturation	The tank portion was transferred with lees to old oak cask. 7 months with stirring to assimilate malolactic characters.
Fining	Yeast cell walls.
Filtration	0.45 µm



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	7.3 g/L
pH	3.44
Residual sugar	1 g/L

WINEMAKER NOTES

Tasting Note

Floral and bready with nutmeg, honey suckle, pear and ginger.

Soft and mouth filling entry with good volume and structure throughout. Baked pear, quince and mineral are joined by soft lime and red guava on the long finish.

Recommended food

A great match with fresh fish and seafood or a delicious chicken Tikka Masala. Pairs well with a different range of foods.

First vintage	2017
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AWARDS



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