



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Pinot Noir 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

Grape Varieties	Pinot Noir
Region	Marlborough
Sub region	Wairau Valley
Vineyard/s	Headwaters
Clonal Selection	Olive Block: 114 - 10%; 667 - 4%; 777 - 76%. Gallery Block (young clonal mix): 10%
Harvest method	Machine
Harvest date	28th March & 1st Apr
Harvest Analysis	23.2-24.0 °Brix; pH 3.31-3.63; TA 6.3 -7.3 g/L
Processing	Machine harvested - destemmed in vineyard.
Fermentation vessel	Open top vats, 5 days cold soak, 20 days skin contact in total
Fermentation	90% Wild yeast.
Malolactic	Yes, in barrels
Maturation	9 months in barrel with lees stirring
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	5.4g/L
pH	3.62
Residual sugar	Dry

WINEMAKER NOTES

Nose:

Dried raspberry and strawberry with sweet spices - nutmeg/cinnamon and a little caramel.

Palate:

Layers of red and dark fruits, plum, cherry, forest berries mingle with thyme and well-integrated oak. Silken texture and medium weight.

Recommended food

Would go well with wild game or salmon.

Serving temperature

First vintage	2014
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AWARDS

GOLD MEDAL	Global Organic Masters 2021
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