



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Chardonnay 2019



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 | Chardonnay |
| Region | Marlborough |
| Sub region | Wairau Valley |
| Vineyard/s | Headwaters |
| Clonal Selection | 15 |
| Harvest method | Machine, destemmed at harvest |
| Harvest date | 12th March 2019 |
| Harvest Analysis | 23.8 °Brix; pH 3.28; TA 7.3 g/L |
| Processing | 2 hrs skin contact, juice settle for 12 hours. |
| Fermentation vessel | Stainless steel tank and oak barrel (50%) |
| Fermentation | Barrel: inoculated peaking @ 26°C. Tank: wild yeast peaking @ 21°C |
| Malolactic | 50% |
| Maturation | 10 months in oak - 25% New (French and Hungarian). |
| Fining | Pea protein |
| Filtration | Yes |



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

| | |
|----------------|---------|
| Alcohol | 14.0% |
| TA | 6.3 g/L |
| pH | 3.28 |
| Residual sugar | Dry |

WINEMAKER NOTES

Nose

Lemon curd, biscuity with vanilla, cedar, and a bright note of lime.

Palate

Rich and mealy with drive and a long finish. Flavours of ginger and cashew, red apples and stone fruits. Lively and elegant.

Recommended food

Would go well with poultry or fish.

First vintage 2014

Serving Temperature 14-16C

AWARDS

GOLD MEDAL Global Organic Masters 2021

4 STARS Winestate Magazine, March 2021 issue

94 POINTS Cameron Douglas MS, The Shout Magazine, March 2021



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