



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Albariño 2021

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	Albariño
Region	Marlborough
Sub region	Wairau Valley
Vineyard/s	Headwaters
Harvest method	Machine
Harvest date	9 th April
Harvest Analysis	23.3 Brix; pH 3.06; TA 9.7g/L
Processing	12hrs skin soak prior to pressing
Fermentation vessel	Stainless steel vats
Fermentation	12% wild yeast ferment, the balance inoculated.
Malolactic	45%
Maturation	7 months in old oak barrels on lees.
Fining	Pea Protein
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	6.0 g/L
pH	3.28
Residual sugar	4.3 g/L

WINEMAKER NOTES

Nose

Floral lime overlays lemon and orange. Granny smith apples and garden herbs

Palate

Juicy and driving but also lushly textured. Lots of ripe citrus with pear melon and white spice.

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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