



# BABICH

NEW ZEALAND WINE  
SINCE 1916

FAMILY ESTATES:

## Headwaters Organic Sauvignon Blanc 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

<b>Grape Varieties</b>	Sauvignon Blanc
<b>Region</b>	Marlborough
<b>Sub region</b>	Wairau Valley
<b>Vineyard/s</b>	Headwaters
<b>Clonal Selection</b>	MS
<b>Harvest Analysis</b>	°Brix 21.7; pH 3.05; TA 8.7g/L
<b>Harvest method</b>	Machine
<b>Harvest date</b>	25 <sup>th</sup> April 2021
<b>Processing</b>	Crush – de-stemmed, 6-24hrs juice lees contact.
<b>Fermentation vessel</b>	Stainless Steel
<b>Fermentation</b>	35% Wild yeast, Temperature range 13-21°C
<b>Malolactic</b>	30% Malolactic
<b>Maturation</b>	6 months on lees
<b>Fining</b>	Pea Protein
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





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### TECHNICAL NOTES

Alcohol	13.3%
TA	5.5 g/L
pH	3.23
Residual sugar	2.2 g/L

### WINEMAKER NOTES

#### Tasting Note

Lime and gooseberry aromas with fennel, a hint of blackcurrant, and a spice/ mineral note. Expansive fruit salad entry moving to a strong citrus theme- lime, mandarin dominate the mid-palate. This is followed up with floral elements and tarragon with a lingering taste of pineapple.

#### Recommended food

Lemon and apple flavours supported by mineral and spice notes. Good depth, texture and length. Fleshy with great drive.

First vintage	2009
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### AWARDS




EXCELLENCE *through* EXPERIENCE

