



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Pinot Noir 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	Pinot Noir
Region	Marlborough
Sub region	Wairau Valley
Vineyard/s	Headwaters
Clonal Selection	Olive block: 667-25%; 114-35%; 777-18%, Gallery Block (young clonal mix): 22%
Harvest method	Machine
Harvest date	7 th & 11 th March
Harvest Analysis	Olive: Brix 25.3; pH3.70; TA6.4g/L Gallery: Brix 23.8; pH 3.54; TA 6.3g/L
Processing	Machine harvested - destemmed in vineyard. Seven days cold soaking prior to ferment.
Fermentation vessel	Open top vats
Fermentation	22% wild ferment balance inoculated - four weeks on skins in total.
Malolactic	Yes, in barrels
Maturation	10 months in barrel
Fining	Pea Protein
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:

Black cherry and olive. Violet notes and a touch of cedar and liquorice.

Palate:

Smooth and dense entry displaying dark fruits, morello cherry and plum, and nutmeg that persists through onto the lingering finish. Savoury dried herb and leather elements are also present.

Recommended food

Would go well with wild game or salmon.

Serving temperature

First vintage 2014

AWARDS



EXCELLENCE *through* EXPERIENCE

