



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

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

GOLD MEDAL	New Zealand Organic Wine Awards 2022
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EXCELLENCE *through* EXPERIENCE

