



BABICH
NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Albariño 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	Albariño
Region	Marlborough
Sub region	Wairau Valley
Vineyard/s	Headwaters
Harvest method	Machine
Harvest date	31 st March 2019
Harvest Analysis	24 Brix; pH 3.40; TA 8.0g/L
Processing	12 Hours skin soak prior to pressing
Fermentation vessel	Stainless Steel vats
Fermentation	Inoculated and fermented between 12-18C
Malolactic	No
Maturation	7 months on lees
Fining	Yeast Hulls
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.5%
TA	5.5 g/L
pH	3.47
Residual sugar	3.7 g/L

WINEMAKER NOTES

Nose

Lime and orange blossom with rock melon and honeysuckle. Lot of spice.

Palate

Sweet fruited entry which continues though the palate. Layered citrus, orange, lime and lemon with a touch of pineapple and gingerbread. Complexity builds with fresh herbs and almond-mealy notes. Very juicy finish.

Recommended food

Fish and seafood of all kinds. Spicy dishes also can work well.

Recommended cellaring 1-4 years

First vintage 2015

AWARDS



EXCELLENCE *through* EXPERIENCE

