

FAMILY ESTATES:

Marlborough Albariño 2022



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	Headwaters
Harvest method	Machine
Harvest dates	15 th April
Harvest Analysis	23.3 Brix; pH 3.10; TA 10.2g/L
Processing	Crushed and held on skins for 12 hours.
Fermentation vessel	Stainless steel tank.
Fermentation	Fermented with Torulaspora delbrueckii and saccharomyces cerevisiae at 16C
Malolactic	None
Fining	Pea Protein
Filtration	Yes







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TECHNICAL NOTES

Alcohol	13.0%
ТА	7.2 g/L
рН	3.44
Residual sugar	4.1 g/L

WINEMAKER NOTES

Herbal notes with a limey perfume. Mineral and some tropical elements.

Soft on entry with lime, orange and lemon with spice. Good midpalate weight and nice acid drive. Citrus blossom lingers on finish. Lively.

Recommended food

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

First vintage

2015

AWARDS



