



# BABICH

NEW ZEALAND WINE  
SINCE 1916

FAMILY ESTATES:

## Headwaters Organic Chardonnay 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

<b>Grape Varieties</b>	Chardonnay
<b>Region</b>	Marlborough
<b>Sub region</b>	Wairau Valley
<b>Vineyard/s</b>	Headwaters
<b>Clonal Selection</b>	15
<b>Harvest method</b>	Machine, destemmed at harvest
<b>Harvest date</b>	25rd March
<b>Harvest Analysis</b>	21.9 °Brix; pH 3.31; TA 8.5 g/L
<b>Processing</b>	Grapes were quickly crushed, destemmed and pressed. Juice settled for 12 hours.
<b>Fermentation vessel</b>	43% barrique, 57% stainless steel tank
<b>Fermentation</b>	Both barrels and tanks fermented with wild yeast and temperature peaking @ 23.5°C.
<b>Malolactic</b>	28%
<b>Maturation</b>	9.5 months in oak barrels.
<b>Fining</b>	Yeast hulls
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





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### TECHNICAL NOTES

Alcohol	13.0%
TA	5.8 g/L
pH	3.36
Residual sugar	0.6 g/L

### WINEMAKER NOTES

#### Nose

Cashew, lemon curd and rock-melon. Touch of wood smoke.

#### Palate

Stone fruits, (nectarine/ apricot), with apple and melon, complex sweet hay-like aroma and a subtle cedar note. Lingering warm and spicy. Intense and opulent.

#### Recommended food

Would go well with poultry or fish.

First vintage	2014
Serving Temperature	14-16C

### AWARDS

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