



**BABICH**  
NEW ZEALAND WINE  
SINCE 1916

FAMILY ESTATES:

# Headwaters Organic Grüner Veltliner 2018



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>	Grüner Veltliner
<b>Region</b>	Marlborough
<b>Sub region</b>	Wairau Valley
<b>Vineyard/s</b>	Headwaters
<b>Harvest method</b>	Machine
<b>Harvest date</b>	31 <sup>st</sup> March
<b>Harvest Analysis</b>	21.1 °Brix; pH 3.59; TA 5.7 g/L
<b>Processing</b>	6 hours skin soaking
<b>Fermentation vessel</b>	Stainless Steel Tanks
<b>Fermentation</b>	Wild (Indigenous) yeast @ 20 °C
<b>Malolactic</b>	Minimal
<b>Maturation</b>	8 months on lees
<b>Fining</b>	None
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





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## TECHNICAL NOTES

Alcohol	12.5%
TA	5.2 g/L
pH	3.65
Residual sugar	1.2 g/L

## WINEMAKER NOTES

### Nose

Spicy green musk with sherbet, white floral aromas, and persimmon.

### Palate

A full, well-structured and juicy wine with mineral, lemon grass and a lingering floral perfume. Good weight and texture.

### Recommended food

A versatile wine that would go well with a variety of dishes, from fish to chicken to ham.

Recommended cellaring	0-8 years
First vintage	2011



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