



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Pinot Noir 2017



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	Pinot Noir
Region	Marlborough
Sub region	Wairua Valley
Vineyard/s	Headwaters
Clonal Selection	114 - 54%; 667 - 26%; 777 - 20%. (Olive Block - North & South).
Harvest method	Machine
Harvest date	31st March
Harvest Analysis	22.2-22.9 °Brix; pH 3.40; TA 6.8-7.8 g/L
Processing	Machine harvested - destemmed in vineyard.
Fermentation vessel	Open top vats, 7 days cold soak, 3 weeks skin contact in total
Fermentation	100% Wild yeast.
Malolactic	Yes, in barrique.
Maturation	9 months on lees with stirring
Fining	Gelatine
Filtration	Minimal - 5µm



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	12.6%
TA	6.0g/L
pH	3.52
Residual sugar	Dry

WINEMAKER NOTES

Tasting Note

Aromas of wild herb and berry fruit with sweet, cherry flavours – lingering finish.

Recommended food

Would go well with wild game or salmon.

Serving temperature

Recommended cellaring 2-8 years

First vintage 2014

AWARDS

SILVER OUTSTANDING New Zealand International Wine Show 2018



EXCELLENCE *through* EXPERIENCE

