



# BABICH

NEW ZEALAND WINE  
SINCE 1916

FAMILY ESTATES:

## Headwaters Organic Sauvignon Blanc 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

|                            |  |
|----------------------------|--|
| <b>Grape Varieties</b>     | Sauvignon Blanc                              |
| <b>Region</b>              | Marlborough                                  |
| <b>Sub region</b>          | Wairua Valley                                |
| <b>Vineyard/s</b>          | Headwaters                                   |
| <b>Clonal Selection</b>    | MS   |
| <b>Harvest Analysis</b>    | 19.5-23.1°Brix; pH 3.21-3.35; TA 7.0-7.7 g/L |
| <b>Harvest method</b>      | Machine                                      |
| <b>Harvest date</b>        | 13th March to 26th March                     |
| <b>Processing</b>          | Crush – de-stemmed                           |
| <b>Fermentation vessel</b> | Stainless Steel                              |
| <b>Fermentation</b>        | 14-21°C                                      |
| <b>Malolactic</b>          | None   |
| <b>Maturation</b>          | N/A  |
| <b>Fining</b>              | Yeast Hulls                                  |
| <b>Filtration</b>          | Yes  |



EXCELLENCE *through* EXPERIENCE





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### TECHNICAL NOTES

|                |         |
|----------------|---------|
| Alcohol        | 13.0%   |
| TA             | 6.0 g/L |
| pH             | 3.11    |
| Residual sugar | 2.2 g/L |

### WINEMAKER NOTES

#### Tasting Note

Aromas of ripe citrus - lime, mandarin - with stone fruit, fresh herbs and mineral. Good drive and focus. Lime and gunflint with juicy tropical fruits, apple and a mouth-watering finish.

#### Recommended food

Try with BBQ'd prosciutto wrapped scallops drizzled with mandarin infused olive oil.

**Recommended cellaring** 0-6 years

**First vintage** 2009

### AWARDS



EXCELLENCE *through* EXPERIENCE

