

*Babich*

NEW ZEALAND WINE

Babich Family Estates Headwaters Organic Sauvignon Blanc 2014

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. Our Headwaters Vineyard is farmed in compliance with organic standards.

**Region:**

Marlborough - Wairau Valley

Recommended Food:

Great with seafood or fish meals. Try with fresh oysters!

Recommended Cellaring:

Best enjoyed while young.

Production Notes:

Fruit from our certified organic block within the Headwaters Vineyard were harvested in April. The grapes were quickly crushed and pressed into stainless steel tanks where the juice was fermented at controlled cool temperatures to capture the intense varietal flavours. Strict organic procedures were followed at all times. The wine was bottled soon after completing fermentation.

Technical Notes:

Alcohol: 13.0%

TA: 7.0g/l

pH: 3.42

Residual Sugar: 0.7g/l

Tasting Notes:

Aromas lifted gooseberry fruit and florals, that unfold revealing herbal, flinty, mineral elements. The palate has subtle guava and honeysuckle with tropical passion fruit and apple.

Awards:

GOLD MEDAL - *Sydney International Wine Competition 2015*

SILVER MEDAL - *New World Wine Awards 2014*

SILVER MEDAL - *China Wine & Spirits Awards 2015*

SILVER MEDAL - *Fingers Lake International Wine Competition 2015*

4 STARS - *Raymond Chan, www.raymondchanwinereviews.co.nz, Sept 2014*

*Excellence Through Experience*www.babichwines.co.nz

SINCE 1916





4.5 STARS - Sam Kim, Wine Orbit, www.wineorbit.co.nz, Jan 2015

Excellence Through Experience

www.babichwines.co.nz

SINCE 1916

