

Babich Family Estates Headwaters Organic Sauvignon Blanc 2015

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: 6.9g/l pH: 3.02

Residual Sugar: 2.6g/l

Tasting Notes:

Aromas of lime and slate with a touch of honeydew melon. A linear and juicy palate with elements of citrus and red-currant. Mineral and driving with a long mouth-watering finish.

Awards:

GOLD MEDAL - TheFiftyBest.com, May 2016

GOLD MEDAL - China Wine & Spirits Awards 2016

SILVER MEDAL - New York Wine & Spirits Competition 2015

SILVER MEDAL - International Wine & Spirit Competition 2015

4 STARS, 18/20 POINTS -Raymond Chan, www.raymondchanwinereviews.co.nz, Jan 2016

Excellence Through Experience



www.babichwines.co.nz



SILVER MEDAL - Finger Lakes International Wine Competition 2016



