



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Pinot Gris 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

Region	Marlborough
Sub region	Wairua Valley
Vineyard/s	Headwaters
Clonal Selection	GM 2/5 - planted 2004
Harvest Analysis	21.6 °Brix; pH 3.42; TA 6.2 g/L
Harvest method	Machine
Harvest date	10th of April
Processing	Crushed and de-stemmed - 3 hrs skin contact.
Fermentation vessel	Stainless Steel tank
Fermentation	Wild yeast, 20°C maximum temperature.
Malolactic	89%
Maturation	7 months on lees.
Fining	Gelatin
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	12.5%
TA	4.4 g/l
pH	3.47
Residual sugar	0.8 g/l

WINEMAKER NOTES

Tasting Note

Elegant style with rich flavours of apple, pear and ginger. Lingering mineral notes.

Recommended food

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

Recommended cellaring 0-5 years

First vintage 2017

WINEMAKER NOTES

90 POINTS Cameron Douglas MS, The shout, Aug 2018 issue

4 STARS Cuisine Magazine, Feb 2019



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