



BABICH

NEW ZEALAND WINE
SINCE 1916

FAMILY ESTATES:

Headwaters Organic Pinot Gris 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

Region	Marlborough
Sub region	Wairau Valley
Vineyard/s	Headwaters
Clonal Selection	GM 2/5 - planted 2004
Harvest Analysis	21.6 °Brix; pH 3.37; TA 6.4 g/L
Harvest method	Machine
Harvest date	13th of March 2019
Processing	12 hours skin contact, then pressed and clarified.
Fermentation vessel	Tank and (older) oak casks.
Fermentation	Wild/indigenous yeast at relatively warm temperature.
Malolactic	100%
Maturation	The tank portion was transferred with lees to old oak cask. Six months with stirring to assimilate malolactic characters.
Fining	Pea protein and yeast cell walls.
Filtration	0.45 µm



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	5.2 g/L
pH	3.31
Residual sugar	0.9 g/L

WINEMAKER NOTES

Tasting Note

White florals aromas over mineral apple notes with a touch of mace and citrus.

Structured and solid upon entry and displaying ginger and darker spices with lemon and ripe apple lingering. A suggestion of cinnamon on the finish. Complex and intriguing.

Recommended food

A great match with fresh fish and seafood or a delicious chicken Tikka Masala. Pairs well with a different range of foods.

Recommended cellaring 0-5 years

First vintage 2017

AWARDS



EXCELLENCE *through* EXPERIENCE

