

FAMILY ESTATES:

Organic Marlborough Albariño 2023

Babich Wines has been producing organically grown grapes from our estate-owned vineyards for over 15 years.

The Family Estates range wines deliver stunning expressions of variety and vineyard, along with the sophisticated drinkability that Babich is famous for around the world.



INFORMATION

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| Grape Varieties | Albariño |
| Region | Marlborough |
| Sub-Region | Wairau Valley |
| Vineyard | Headwaters |
| Harvest method | Machine |
| Harvest dates | 11 th April |
| Harvest Analysis | 23.5 Brix; pH 3.2; T.A. 9.6g/L |
| Processing | Crushed and held on skins for 12 hours. |
| Fermentation vessel | Stainless steel tank. |
| Fermentation | Fermented with <i>Saccharomyces cerevisiae</i> and <i>Pichia kluyveri</i> , temperature restricted to 18C. |
| Malolactic | None |
| Maturation | 4 months on lees in tank |
| Fining | Pea Protein |
| Filtration | Yes |

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A lushly textured, pale, off-dry wine produced from our organic certified Headwaters Vineyard in the Wairau Valley. Refreshing acidity and an exotic medley of wonderful stone fruit flavours, with ripe citrus, pear, melon and hints of white spice on the palate.



TECHNICAL NOTES

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| Alcohol | 13.9% |
| TA | 6.8 g/L |
| pH | 3.34 |
| Residual sugar | 3.7 g/L |

WINEMAKER NOTES

Jasmine and citrus with ginger and tropical notes. Perfumed and exotic.

Good volume and an array of citrus flavours, mandarin, tangelo and lemon curd with a light limey zing on the finish. Great texture and tropical notes also.

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| Recommended Food | Fish and seafood of all kinds. Spicy dishes also can work well. |
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| First Vintage | 2015 |
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AWARDS