

*Babich*

Tasting Note

**BABICH HEADWATERS ORGANIC BLOCK SAUVIGNON  
BLANC 2010**



**Grapes:**

100% Organic Sauvignon Blanc

**Region:**

Wairau Valley, Marlborough

**Winemaker:**

Adam Hazeldine

**Production Notes:**

Fruit from our certified organic block within the Headwaters Vineyard were harvested on the 5th of 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.

**Tasting Notes:**

The nose presents as clean and flinty with mineral pretty floral notes and kiwifruit also. There is a lovely purity of texture and an attractive fleshiness in the mouth. Clean, crisp acids are augmented by mineral notes and wholesome flavours notably melon and granny smith apples. Honey dew melon lingers on the finish.

**Recommended Food:**

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

**Recommended Cellaring:**

Best enjoyed while young.