

Babich

Tasting Note

BABICH MARLBOROUGH RIESLING 2007



Grapes:

100% Riesling

Region:

Waihopai (60%) and Wairau (40%) Valleys,
Marlborough

Winemaker:

Adam Hazeldine

Recommended Food:

An excellent partner to a wide range of foods, ideal with Asian dishes, or try it with mussel and kumara patties, drizzled with home-made lime-spiked mayonnaise.

Recommended Cellaring:

0-6 years

Production Notes:

Grapes were harvested at low Brix in late April. The juice was fermented in stainless steel tanks to retain aromatic varietal character, with various different yeasts and at different temperatures. The ferments were stopped before completion to retain a level of natural sweetness. The young wine was left on its yeast lees until blending.

Tasting Notes:

The bouquet is a fine blend of floral and herbal notes with a healthy dose mineral and red apple. Very lifted. The palate is lively and crisp with a lush mid palate mirroring the nose with its floral and citrus notes added to that is some granny smith apple. This wine has great balance and presence and a lingering dry finish.