

Babich Irongate Chardonnay 2012

We have been producing Irongate Chardonnay since 1985 and it has evolved into this richly flavoured, balanced and elegant wine. The vines from this now-famous Gimblett Gravels 'Irongate' vineyard are selected at pruning and crop levels are closely monitored to ensure excellent flavour concentration in the grapes (Mendoza).

Region:

[Hawke's Bay](#) - Gimblett Gravels

Recommended Food:

Irongate Chardonnay is an intense, richly flavoured wine and is an ideal match for rich seafood and white meat dishes. Try it with char-grilled squid and lemon butter sauce, or barbecued chicken.

Recommended Cellaring:

3-10 years

Production Notes:

Selected parcels of hand harvested fruit were gently whole bunch pressed. The free run was put to French oak, for wild fermentation. After primary ferment the wine was lees stirred to add complexity and build palate weight. The wine spent just under ten months in barrel before assembly and bottling.

Technical Notes:

Alcohol: 13.0%

TA: 7.3g/l

pH: 3.47

Residual Sugar: 1.1g/l

Tasting Notes:

Restrained aromas of cashew and citrus. Medium weighted and nicely structured with complex layers of fruit and mineral. Elegant.

Awards:

5 STARS, 93 POINTS - Sam Kim, *Wine Orbit*, www.wineorbit.co.nz, November 2013



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