



BABICH

NEW ZEALAND WINE
SINCE 1916

BLACK LABEL:

Hawke's Bay Chardonnay 2017



The Black Label Chardonnay has been developed to complement food. We have blended a wine from estate-owned vineyards which, while displaying the pungent and crisp characteristics that set Hawke's Bay sourced fruit apart, shows greater depth and complexity on the palate

INFORMATION

Grape Varieties	Chardonnay
Region	Hawke's Bay
Clonal selection	Clone 15 & Mendoza
Harvest method	Machine
Harvest dates	Between 18 th – 22nd March
Harvest Analysis	21.5 °Brix; pH 3.41; TA 7.2 g/L
Processing	Crushed and destemmed
Fermentation vessel	Stainless steel vats
Fermentation	16.5 °C
Malolactic	No
Maturation	6 months on lees
Fining	Skim Milk
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	6.4 g/l
pH	3.35
Residual sugar	2.0 g/l

WINEMAKER NOTES

Tasting Note

Creamy palate, savoury with melon, peach and a clean dry finish.

Recommended food

Can be enjoyed with a variety of food. Try it with char-grilled squid and lemon butter sauce, or barbecued chicken.

Recommended cellaring	1-5 years
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First vintage	2016
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AWARDS

4 STARS	www.michaelcooper.co.nz
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90 POINTS	James Suckling, www.jamessuckling.com
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