

# Babich Irongate Chardonnay 2014

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:**

3-7 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: 13.5% TA: 6.6g/l pH: 3.3

Residual Sugar: 2.5g/l

# **Tasting Notes:**

Warm and complex aromas of peach, cashew and lemon. Immediate weight on entry to the palate with concentrated fruits including peach and lime, but savoury elements too. Firmly structured, viscous and smooth.

#### Awards:

GOLD MEDAL - China Wine & Spirits Awards Best Value 2016

95 POINTS, 5 STARS - Bob Campbell, www.therealreview.com, April 2016

93 POINTS - Cameron Douglas, Master Sommelier, The Shout NZ, May 2016

92+ - Lisa Perrotti-Brown, www.erobertparker.com, #224, Apr 2016

5 STARS, 95 POINTS, Sam Kim, www.wineorbit.co.nz, July 2016

5 STARS, 19/20 POINTS - - Raymond Chan, www.raymondchanwine reviews.co.nz, Jan 2016











4 STARS - Winestate Magazine, Nov/Dec 2016 issue

4.5 STARS - Michael Cooper, www.michaelcooper.co.nz

SILVER MEDAL - International Wine & Spirits Competition 2016

SILVER MEDAL - Air New Zealand Wine Awards 2016



