



# BABICH

NEW ZEALAND WINE  
SINCE 1916

IRONGATE:

## Chardonnay 2015



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.

### INFORMATION

<b>Grape Varieties</b>	Chardonnay
<b>Region</b>	Hawke's Bay
<b>Sub-Region</b>	Gimblett Gravels
<b>Vineyard</b>	Irongate
<b>Clonal selection</b>	Mendoza
<b>Harvest method</b>	Hand picked
<b>Harvest Dates</b>	21 <sup>st</sup> & 22 <sup>nd</sup> March
<b>Harvest Analysis</b>	23.1 Brix; pH 3.20; TA 8.8 g/L
<b>Processing</b>	Whole bunch pressed
<b>Fermentation vessel</b>	Barriques, 20% new oak
<b>Fermentation</b>	Wild/indigenous yeasts
<b>Malolactic</b>	Minimal – not encouraged
<b>Maturation</b>	11 months
<b>Fining</b>	Isinglass
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





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## TECHNICAL NOTES

IRONGATE:

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<b>Alcohol</b>	13.5%
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<b>TA</b>	6.2 g/l
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<b>pH</b>	3.5
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<b>Residual sugar</b>	1.7 g/l
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## WINEMAKER NOTES

### Tasting Note

Elegant and complex fruit flavours – crisp, persistent finish.

### 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.

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<b>Recommended cellaring</b>	3-7 years
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<b>First Vintage</b>	1985
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## AWARDS

### 90+ POINTS

Lisa Perrotti-Brown, Wine Advocate, June 2017

### 5 STARS

Bob Campbell,  
[www.bobcampbell.nz](http://www.bobcampbell.nz), April 2017

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