



IRONGATE:

## Chardonnay 2016

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>	14th & 15th March
<b>Harvest Analysis</b>	22.8-23.2 brix; pH 3.15-3.23; TA 8.6-8.8 g/L
<b>Processing</b>	66% Whole bunch pressed. Balance crushed, destemmed then pressed.
<b>Fermentation vessel</b>	French Oak barriques
<b>Fermentation</b>	Wild/indigenous yeasts.
<b>Malolactic</b>	Minimal
<b>Maturation</b>	10 months on ferment lees in barrel – 20% new.
<b>Fining</b>	Casein
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





**BABICH**  
NEW ZEALAND WINE  
SINCE 1916

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### TECHNICAL NOTES

<b>Alcohol</b>	13.5%
<b>TA</b>	6.2 g/L
<b>pH</b>	3.34
<b>Residual sugar</b>	1.0 g/L

### WINEMAKER NOTES

#### Nose

Peach, apple and sweet oats overlay citrus and spice.

#### Palate

Creamy and super smooth seamless entry into a rich and driving palate. Peach and orange rind; cashew with a touch of lemon grass. Great balance power and length.

#### 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** 3-15+ years

**First Vintage** 1985

### AWARDS

<b>GOLD MEDAL</b>	Hawke's Bay A&P Bayles Wine Awards 2017
<b>GOLD MEDAL, 95 POINTS</b>	Global Chardonnay Masters 2017
<b>GOLD MEDAL</b>	The Asian Chardonnay Masters 2018
<b>BLUE GOLD MEDAL</b>	Sydney International Wine Competition 2018



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