



IRONGATE:

Chardonnay 2019



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

Grape Varieties	Chardonnay
Region	Hawke's Bay
Sub-Region	Gimblett Gravels
Vineyard	Irongate
Clonal selection	96% Mendoza; 4% 15.
Harvest method	Hand picked
Harvest Dates	13th, 14th & 21st of March
Harvest Analysis	°Brix 22.2-23.2; pH 3.23-3.27; TA 7.31-8.0 g/L
Processing	100% Whole bunch pressed.
Fermentation vessel	Oak barriques - 23% new French oak.
Fermentation	78% wild yeast ferment, 22% inoculated with <i>Saccharomyces cerevisiae</i>
Malolactic	Minimal
Maturation	10 months on lees in barrique, with lees stirring.
Fining	Skim milk
Filtration	Yes



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NEW ZEALAND WINE
SINCE 1916

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TECHNICAL NOTES

Alcohol	13.5%
TA	6.3 g/L
pH	3.38
Residual sugar	0.6 g/L

WINEMAKER NOTES

Nose

Peach and cashew with smoky/toasty elements, mineral, citrus and nectarine.

Palate

Weight builds from a smooth entry. Flavours of peach, red apples and vanilla merge with nutmeg and slate. Focused fine and elegant, built to last.

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.

First Vintage	1985
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AWARDS

94 POINTS	Cameron Douglas MS, The Shout Magazine, March 2021
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