



BABICH
NEW ZEALAND WINE
SINCE 1916

IRONGATE:

Chardonnay 2020



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	Mendoza
Harvest method	100% Hand picked
Harvest Dates	2nd, 3rd & 9th of March
Harvest Analysis	23 Brix; pH 3.21; TA 7.7g/L
Processing	100% Whole bunch pressed.
Fermentation vessel	Oak barriques - 20% new French oak.
Fermentation	10% inoculated, 90% wild yeast.
Malolactic	Avoided - Minimal
Maturation	11 months on lees in barrique, with lees stirring.
Fining	Casein
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.5%
TA	5.7 g/L
pH	3.38
Residual sugar	1.1 g/L

WINEMAKER NOTES

Nose

Cashew and peach with a lovely mealiness and a fennel edge.

Palate

Sweet peachy entry with cashew again and layers of vanilla, cedar and apple that all push through to the finish to linger - joined there by grapefruit and spice. Intense with good volume and power. Rich and complex.

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



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