

FAMILY ESTATES:

Organic Marlborough Chardonnay 2022

Babich Wines has been producing organically grown grapes from our estate-owned vineyards for over 15 years.

The Family Estates range wines deliver stunning expressions of variety and vineyard, along with the sophisticated drinkability that Babich is famous for around the world.



INFORMATION

Grape Varieties	Chardonnay
Region	Marlborough
Sub region	Wairau Valley
Vineyard/s	Headwaters
Clonal Selection	15
Harvest method	Machine, destemmed at harvest
Harvest date	25rd March
Harvest Analysis	21.9 °Brix; pH 3.31; TA 8.5 g/L
Processing	Grapes were quickly crushed, destemmed and pressed. Juice settled for 12 hours.
Fermentation vessel	43% barrique, 57% stainless steel tank
Fermentation	Both barrels and tanks fermented with wild yeast and temperature peaking @ 23.5°C.
Malolactic	28%
Maturation	9.5 months in oak barrels.
Fining	Yeast hulls
Filtration	Yes



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SINCE 1916

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A lively and complex expression of Marlborough Chardonnay produced from our organic certified Headwaters Vineyard in the Wairau Valley. Deliciously spicy peach, golden apple and honeydew melon with hints of toffee and lemon lingering on the finish.

TECHNICAL NOTES

Alcohol	13.0%
TA	5.8 g/L
pH	3.36
Residual sugar	0.6 g/L

WINEMAKER NOTES

Nose

Cashew, lemon curd and rock-melon. Touch of wood smoke.

Palate

Stone fruits, (nectarine/ apricot), with apple and melon, complex sweet hay-like aroma and a subtle cedar note. Lingering warm and spicy. Intense and opulent.

Recommended food

Would go well with poultry or fish.

First vintage	2014
Serving Temperature	14-16C

AWARDS



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