



BABICH:

Hawke's Bay Chardonnay 2022

Chardonnay remains one of the world's most popular wine varietals, and with the unique style and sophistication of Babich Hawke's Bay Chardonnay, it's not hard to see why. By leaving the wine unoaked, our winemakers have let the stunning fruit characters to shine, delivering a soft, creamy palate with melon and peach flavours, and a fresh, clean, and dry finish.



INFORMATION

Grape Varieties	Chardonnay
Region	Hawke's Bay
Clonal Selection	15, Mendoza
Harvest method	Machine
Harvest dates	14 th – 17 th March
Harvest Analysis	Irongate: 22.9 Brix; pH3.37; TA 7.0 g/L Fernhill: 20.7 Brix; pH 3.39; 7.8g/L
Processing	Crush - destemmed.
Fermentation vessel	Stainless steel tank.
Fermentation	Inoculated with <i>Saccharomyces cerevisiae</i> . In tank at 15-18°C
Malolactic	20%
Fining	Gelatine
Filtration	Yes



SUSTAINABLY CRAFTED
NEW ZEALAND WINE





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TECHNICAL NOTES

Alcohol	13.3%
TA	6.2 g/L
pH	3.52
Residual sugar	3.4 g/L

WINEMAKER NOTES

Peach skin and apple aromas with lemon curd and green apricot. Fresh and spicy.

Creamy entry with apricot and peach, a touch of sultana and some juicy apple. Flavours weighted to the front but a long tail. Lively.

Recommended Food

A versatile wine that will enhance a wide variety of dishes.

AWARDS

92 POINTS	NZ Wine Rater
93 POINTS	Cameron Douglas MS



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