

FAMILY ESTATES:

Organic Marlborough Chardonnay 2023

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	92 % Chardonnay; 8% Pinot Gris
Region	Marlborough
Sub Region	Wairau Valley
Vineyard/s	Headwaters
Clonal Selection	15 & 548
Harvest Method	Machine, destemmed at harvest
Harvest Date	23rd March
Harvest Analysis	22.4 °Brix; pH 3.22; TA 8.1 g/L
Processing	Grapes were quickly crushed, destemmed and pressed. Juice settled for 12 hours.
Fermentation Vessel	28% Barrel; 72% tank
Fermentation	Both barrels and tanks fermented with wild yeast and temperature peaking @ 23.5°C.
Malolactic	72%
Maturation	7 months in oak barrels.
Fining	Yeast hulls
Filtration	Yes



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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	13.5%
TA	5.8 g/L
pH	3.34
Residual Sugar	0.5 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	Poultry or fish.
First Vintage	2014
Serving Temperature	14-16C

AWARDS