



IRONGATE

## Gimblett Gravels Chardonnay

2022

Irongate Chardonnay is grown in our flagship Irongate Vineyard in the Gimblett Gravels appellation of Hawke's Bay. From origins in 1985 as a secret experiment in barrel fermentation, this wine now represents the very best of our craft. The vines are pre-selected early in the season at pruning, and crop levels are closely monitored. The result is a limited release wine that is built to last, with spectacular varietal and regional flavours.

**SUSTAINABLY CRAFTED**  
NEW ZEALAND WINE



## WINEMAKER NOTES

Peach, cashew and lemon aromas with pastry/biscuit notes. Touch of oak. Fresh and refined.

Complex and evolving - initially peach and cashew on entry followed by apple, melon and oaty notes. Mineral and citrus can also be found. Nicely concentrated and elegant.

## FOOD RECOMMENDATION

Irongate Chardonnay is an intense, richly flavoured wine and is an ideal match for rich seafood and white meat dishes.

## AWARDS

### 94 POINTS

National Wine Awards of Aotearoa  
NZ 2022

### 93 POINTS

Cameron Douglas MS  
[www.camerondouglasms.com](http://www.camerondouglasms.com)

### 93 POINTS

NZWineRater.com

### 93 POINTS

The Real Review, Bob Campbell MW

## INFORMATION

First Vintage	1985
Grape Varieties	Chardonnay
Region	Gimblett Gravels, Hawke's Bay
Clonal Selection	Mendoza 91% ; CI15 9%.
Harvest Method	30% hand-picked
Harvest Dates	12th-13th March
Harvest Analysis	22.7-23.0 Brix, pH3.19-3.27, 6.8-8.3g/L
Processing	30% Whole bunch pressed.
Fermentation Vessel	Oak barriques - 20% new French oak.
Fermentation	43% Inoculated, 57% Wild yeast
Malolactic	Yes
Maturation	9 months on lees in barrique, with lees stirring
Fining	Casein
Filtration	Yes

## TECHNICAL NOTES

Alcohol	14.0%
TA	5.1 g/L
pH	3.53
Residual Sugar	1.9 g/L