



BABICH

LASTING CHARACTER

FAMILY ESTATES
Marlborough
Organic
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 sophistication and drinkability that Babich is famous for around the world.



WINEMAKER NOTES

Golden delicious apple, peach and lemon curd with a spicy, cinnamon note.

Medium weight with good density and viscosity. Lemon, peach , rock-melon and pear fruits are evident along with a pleasant minerality that lingers.

FOOD RECOMMENDATION

A perfect partner to poultry or fish dishes.

AWARDS

94 POINTS

Cameron Douglas MS

- www.camerondouglasms.com

INFORMATION

First Vintage	2014
Grape Variety	Chardonnay
Region	Wairau Valley, Marlborough
Clonal Selection	15 & 548
Harvest Method	Machine, destemmed in vineyard
Harvest Dates	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%
Fining	Yeast hulls
Filtration	Yes

TECHNICAL NOTES

Alcohol	14.0%
TA	5.8 g/L
pH	3.34
Residual Sugar	0.5 g/L