

BABICH LASTING CHARACTER

Hawke's Bay Chardonnay

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.







WINEMAKER NOTES

Well fruited and exuberant - aromas of apple, pear, rock melon and soft citrus notes.

Fresh and smooth with orchard fruits and lemon curd. A touch of nectarine and a spicy cinnamon note on the finish. Medium weight, gentle and juicy.

FOOD RECOMMENDATION

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

AWARDS

92 POINTS - Cameron Douglas MS

- The Shout

INFORMATION

First Vintage 2000

Grape Variety Chardonnay

Region Hawke's Bay

Clonal Selection 15 & Mendoza

Harvest Method Machine

Harvest Dates 7th March and 14th March

Fernhill: 21.7 Brix; pH 3.5;

Harvest Analysis

TA 7.1g/L, Gimblett

Gravels: 24.8 Brix; pH 3.36;

TA 6.2g/L

Processing Crushed and de-stemmed.

Some skin contact.

Fermentation Vessel Stainless steel tank

Inoculated with

Fermentation Saccharomyces cerevisiae,

In tank at 15-18°C

Malolactic 20%

Fining Yeast Protein

Filtration Yes

TECHNICAL NOTES

Alcohol 13.0%

TA 6.3 g/L

pH 3.55

Residual Sugar 3.2 g/L