



BABICH

LASTING CHARACTER

FAMILY ESTATES
Marlborough
Organic
Chardonnay

2024

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

Grapefruit, melon and stone fruit sit alongside apple and orange blossom, with layers of cashew and a subtle savoury lift adding complexity.

Creamy on entry, the mid-palate is textured yet poised, carrying zesty lime, cedar and a mineral edge. Hints of almond croissant and flint linger through the long, finely sustained finish.

FOOD RECOMMENDATION

A perfect partner to poultry or fish dishes.

AWARDS

INFORMATION

First Vintage	2014
Grape Variety	Chardonnay
Region	Wairau Valley, Marlborough
Clonal Selection	15 & 548
Harvest Method	Machine, destemmed in vineyard
Harvest Dates	21st March
Harvest Analysis	23.4 °Brix; pH 3.28; TA 8.5g/L
Processing	Five hours skin contact in field then destemmed and pressed. Juice settle for 12 hours.
Fermentation Vessel	74% Barrel; 26% Tank
Fermentation	Both barrels and tanks fermented with wild yeast and temperature peaking @ 23.5°C
Malolactic	33%
Fining	Pea Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	5.2 g/L
pH	3.44
Residual Sugar	1.6 g/L