



IRONGATE

Gimblett Gravels Chardonnay

2021

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.



LASTING CHARACTER



WINEMAKER NOTES

Rich and complex aromas - mealy with cashew and almond also a hint of toast and cedar. Primary fruit elements of peach and grapefruit add freshness.

Palate takes its lead from the nose with complex nutty/cereal, (muesli), and stone fruits. Citrus notes give drive and length. Ethereal floral element also noticed. 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

93 POINTS - NZWineRater.com



BABICHWINES.COM

INFORMATION

First Vintage	1985
Grape Variety	Chardonnay
Region	Gimblett Gravels, Hawke's Bay
Clonal Selection	Mendoza
Harvest Method	89% hand-picked
Harvest Dates	28th February
Harvest Analysis	23-24.4 Brix; pH 3.15-3.24; TA 7.9-9.4g/L
Processing	89% Whole bunch pressed.
Fermentation Vessel	Oak barriques - 22% new French oak.
Fermentation	40% Inoculated, 60% Wild yeast
Malolactic	<20%
Maturation	10 months+ on lees in barrique, with lees stirring
Fining	Casein
Filtration	Yes

TECHNICAL NOTES

Alcohol	14.0%
TA	6.7 g/L
pH	3.38
Residual Sugar	2.3 g/L

