



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.



LASTING CHARACTER



WINEMAKER NOTES

Peach, cashew and lemon 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

93 POINTS

NZWineRater.com

93 POINTS

The Real Review, Bob Campbell MW



BABICHWINES.COM

INFORMATION

First Vintage	1985
Grape Variety	Chardonnay
Region	Gimblett Gravels, Hawke's Bay
Clonal Selection	Mendoza 91% ; Cl15 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

