



BABICH

Hawke's Bay Chardonnay 2024

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.



LASTING CHARACTER



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

Works well with snapper fillets, rolled in fresh breadcrumbs and shallow fried, or with hot baked ham and glazed kumara.

AWARDS

92 POINTS - Cameron Douglas MS
- The Shout

91 POINTS - JamesSuckling.com



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NEW ZEALAND WINE
SINCE 1916

BABICHWINES.COM

INFORMATION

First Vintage	2000
Grape Variety	Chardonnay
Region	Hawke's Bay
Clonal Selection	15 & Mendoza
Harvest Method	Machine
Harvest Dates	7th March and 14 th March
Harvest Analysis	Fernhill: 21.7 Brix; pH 3.5; 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
Fermentation	Inoculated with <i>Saccharomyces cerevisiae</i> , 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