

Marlborough Organic Chardonnay





Babich Wines has been producing organically grown grapes from our estateowned 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



BABICHWINES.COM

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

Five hours skin contact in field then destemmed and Processing

pressed. Juice settle for 12

hours.

Fermentation Vessel 74% Barrel; 26% Tank

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