



IRONGATE

Gimblett Gravels Chardonnay

2024

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, lemon curd and vanilla with some light spice and mealy notes.

Smooth and full bodied with flavours of fresh apple, peach and nectarine. Also evident are cashew, brioche and nutmeg, a rich, powerful and generous wine.

FOOD RECOMMENDATION

Irongate Chardonnay is an intense, richly flavoured wine and is an ideal match for rich seafood and white meat dishes.

AWARDS



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INFORMATION

First Vintage	1985
Grape Variety	Chardonnay
Region	Gimblett Gravels, Hawke's Bay
Clonal Selection	Mendoza 91% ; Cl15 9%.
Harvest Method	50% hand-picked
Harvest Dates	8th - 12th March
Harvest Analysis	24.5 Brix; pH 3.30, 7.6 g/L
Processing	50% Whole bunch pressed.
Fermentation Vessel	Oak barriques - 23% new French oak.
Fermentation	48% Inoculated, 52% Wild yeast
Malolactic	Some
Maturation	6 months+ on lees in barrique, with lees stirring
Fining	Casein
Filtration	Yes

TECHNICAL NOTES

Alcohol	14.5%
TA	5.9 g/L
pH	3.55
Residual Sugar	1.7 g/L

