



BABICH
Hawke's Bay
Chardonnay
2025

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

Ripe rock melon with peach and apricot. Pungent and fruity with ripe citrus and a touch of confectionery.

Primary and fruit-driven with honeydew melon and canned peach and pear notes. Creamy texture and a subtle butterscotch note on the finish.

FOOD RECOMMENDATION

A versatile wine that will enhance a wide variety of dishes.

AWARDS

92 Points - NZ International Wine Show 2025

INFORMATION

First Vintage	2000
Grape Variety	Chardonnay
Region	Hawke's Bay
Clonal Selection	Various
Harvest Method	Machine
Harvest Dates	4th March - 20 th March
Harvest Analysis	Gimblett Rd: 23.1brix, pH 3.30, TA 7.8g/L Fernhill: 22.8 brix, pH 3.45, TA 6.8g/L
Processing	Crushed and de-stemmed. Some skin contact
Fermentation Vessel	Stainless steel tank
Fermentation	Inoculated in tank with various strains of <i>Saccharomyces cerevisiae</i> . At a range of temperatures from 12 to 18C
Malolactic	14%
Fining	Pea Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.5%
TA	6.5 g/L
pH	3.48
Residual Sugar	3.7 g/L



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