



FAMILY RESERVE

Hawke's Bay Chardonnay

2023

Chardonnay remains one of the world's most popular wine varieties, and with the unique style and sophistication of our Hawke's Bay Chardonnay, it's not hard to see why.

This unoaked Chardonnay shows 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

Apple and white peach with lemon and just a touch of cashew.

Fresh and juicy with bright citrus notes, slate and apple. Moderately weighted but fleshy, balanced and lingering.

FOOD RECOMMENDATION

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

AWARDS



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INFORMATION

First Vintage	2000
Grape Variety	Chardonnay
Region	Hawke's Bay
Clonal Selection	CI15 & Mendoza
Harvest Method	Machine
Harvest Dates	27th March
Harvest Analysis	Various
Processing	Crushed & de-stemmed.
Fermentation Vessel	Stainless Steel Tanks
Fermentation	Inoculated with Saccharomyces cerevisiae, In tank at 15-18°C
Malolactic	20%
Fining	Gelatine
Filtration	Yes

TECHNICAL NOTES

Alcohol	12.5%
TA	6.5g/L
pH	3.53
Residual Sugar	1.5g/L

