



BABICH

Hawke's Bay Chardonnay

2026

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

Vibrant and generous – green apple, honeydew melon and white pear.

Bright and silky with a lively core of orchard fruits, quince and lemon curd. A subtle green apple crispness adds freshness alongside a hint of peach, closing with a gentle spice note. Medium bodied, supple and well-balanced.

FOOD RECOMMENDATION

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

AWARDS



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NEW ZEALAND WINE
SINCE 1916

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INFORMATION

First Vintage	2000
Grape Variety	Chardonnay
Region	Hawke's Bay
Clonal Selection	Various
Harvest Method	Machine
Harvest Dates	9th March - 24 th March
Harvest Analysis	22.1 Brix; pH3.61; TA 7.4g/L (Averaged)
Processing	Crushed and de-stemmed. 11 hrs 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
Malolatic	14%
Maturation	On lees and in tank (Un- wooded)
Fining	Pea Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.5%
TA	7.16 g/L
pH	3.47
Residual Sugar	3.5 g/L

