IRONGATE

Gimblett Gravels Chardonnay

2025

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 and cashew with floral notes, apple and brioche. Opulent and inviting.

Peach and lemon lead the palate with a fine thread of acidity providing focus. Fresh and juicy with lively mealy texture, precise yet rich. Lime and mineral notes linger on the persistent finish. Elegant.

FOOD RECOMMENDATION

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

AWARDS

90 Pts - JamesSuckling.com

94 Pts - Halliday Wine Companion - www.winecompanion.com.au

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INFORMATION

First Vintage	1985
Grape Variety	Chardonnay
Region	Gimblett Gravels, Hawke's Bay
Clonal Selection	Mendoza Planted 2015 (5) & 1992/93 (1)
Harvest Method	100% hand-picked
Harvest Dates	2nd & 3rd - 12th March
Harvest Analysis	23.4 brix; pH 3.12; TA 9.0g/L
Processing	100% Whole bunch pressed.
Fermentation Vessel	Oak barriques - 23% new French oak.
Fermentation	17% Inoculated, 83% Wild yeast
Malolactic	62% wild during primary fermentation
Maturation	A little over 10 months in barrel with lees stirring.
Fining	Trim milk
Filtration	Yes

TECHNICAL NOTES

Alcohol	14.0%
TA	6.1 g/L
pH	3.42
Residual Sugar	0.7 g/L

NEW ZEALAND SUSTAINABLE WINEGROWING