

FAMILY ESTATES

Marlborough Organic Chardonnay

2025

Babich Wines has been producing organically grown grapes from our estate-owned vineyards for over 15 years.

The Family Estates range wines deliver stunning expressions of variety and vineyard, along with the sophistication and drinkability that Babich is famous for around the world.

LASTING CHARACTER



WINEMAKER NOTES

Peach, toffee and cashew layered with lime and integrated, toasty oak. Rich with aromatic depth.

Round and creamy with Gala apple and white peach at the core. Fresh and rich through the mid-palate, balanced by bright acidity and a fine thread of white smoke. Persimmon and creamed rice bring softness and texture.

FOOD RECOMMENDATION

A perfect partner to poultry or fish dishes.

AWARDS

INFORMATION

First Vintage	2014
Grape Variety	Chardonnay
Region	Wairau Valley, Marlborough
Clonal Selection	15 & 548
Harvest Method	Machine, destemmed in vineyard
Harvest Dates	21st March
Harvest Analysis	21.8 °Brix; pH 3.27; TA 8.0g/L
Processing	Quickly destemmed and pressed. Settled for 24 hrs.
Fermentation Vessel	71% Barrel fermented, 26% new French barrels; 29% Tank ferment, then aged in seasoned barrels.
Fermentation	74% wild yeast; 26% inoculated with select yeast. 71% barrel fermented; 29% tank fermented.
Malolactic	74%
Fining	None
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.5%
TA	5.5 g/L
pH	3.45
Residual Sugar	0.5 g/L

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