



BABICH
NEW ZEALAND WINE
SINCE 1916

BLACK LABEL:

Hawke's Bay Chardonnay 2018



The Black Label Chardonnay has been developed to complement food. We have blended a wine from estate-owned vineyards which, while displaying the pungent and crisp characteristics that set Hawke's Bay sourced fruit apart, shows greater depth and complexity on the palate

INFORMATION

Grape Varieties	Chardonnay
Region	Hawke's Bay
Clonal selection	Clone 15 & Mendoza
Harvest method	Machine
Harvest dates	Between 6 th – 21st March
Harvest Analysis	Gimblett Gravels: 22.5 °Brix; pH 3.39; TA 6.6 g/L. Fernhill: 20.4 °Brix; pH 3.30; TA 9.2 g/L
Processing	Young vines, 1st crop. 24hrs skin contact then crushed and de-stemmed.
Fermentation vessel	Stainless steel vats & French oak
Fermentation	17 °C
Malolactic	19%
Maturation	6 and a half months on lees
Fining	Skim Milk
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.5%
TA	6.3 g/L
pH	3.49
Residual sugar	4.6 g/L

WINEMAKER NOTES

Aroma

Exuberant - displaying lime and lemon curd with nectarine, mango, peach-skin and almond croissant.

Palate

Gala apples, sweet citrus, brioche and cashew, with peach and a smoky, mineral note lingering softly. A wine of easy complexity.

Recommended food

Can be enjoyed with a variety of food. Try it with char-grilled squid and lemon butter sauce, or barbecued chicken.

First vintage	2016
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AWARDS



EXCELLENCE *through* EXPERIENCE

