



BABICH

NEW ZEALAND WINE
SINCE 1916

CLASSICS:

Hawke's Bay Chardonnay 2022

Specially selected from our two estate-owned Hawke's Bay vineyards, this unoaked Chardonnay offers a creamy palate with melon and peach flavours, without the intrusion of oak. It has a clean, dry finish.



INFORMATION

Grape Varieties	Chardonnay
Region	Hawke's Bay
Clonal Selection	15, Mendoza
Harvest method	Machine
Harvest dates	14 th – 17 th March
Harvest Analysis	Irongate: 22.9 Brix; pH3.37; TA 7.0 g/L Fernhill: 20.7 Brix; pH 3.39; 7.8g/L
Processing	Crush - destemmed.
Fermentation vessel	Stainless steel tank.
Fermentation	Inoculated with <i>Saccharomyces cerevisiae</i> . In tank at 15-18°C
Malolactic	20%
Fining	Gelatine
Filtration	Yes



SUSTAINABLY CRAFTED
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TECHNICAL NOTES

Alcohol	13.5%
TA	6.2 g/L
pH	3.52
Residual sugar	3.4 g/L

WINEMAKER NOTES

Peach skin and apple aromas with lemon curd and green apricot. Fresh and spicy.

Creamy entry with apricot and peach, a touch of sultana and some juicy apple. Flavours weighted to the front but a long tail. Lively.

Recommended food

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

AWARDS



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