

BABICH:

# Hawke's Bay Chardonnay 2023



Chardonnay remains one of the world's most popular wine varieties, 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.

## INFORMATION

Grape Varieties	86% Chardonnay 14% Pinot Gris
Region	86% Hawke's Bay
Clonal Selection	Mendoza & Cl15
Harvest method	Machine
Harvest dates	27 <sup>th</sup> March
Harvest Analysis	18.3 Brix; pH 3.17; TA9.2g/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



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## TECHNICAL NOTES

Alcohol	12.5%
TA	6.5 g/L
pH	3.53
Residual sugar	1.5 g/L

## WINEMAKER NOTES

Apple and white peach with lemon and just a touch of cashew.

Fresh and juicy with bright citrus notes, slate and apple. Moderately weighted but fleshy, balanced and lingering.

## Recommended Food

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

## AWARDS



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NEW ZEALAND WINE

