



# BABICH

NEW ZEALAND WINE  
SINCE 1916

IRONGATE:

## Cabernet Merlot Franc 2017



We have been producing Babich Irongate Cabernet Merlot Franc since 1986 and it has evolved into this richly flavoured, balanced and elegant wine. The vines from this now-famous Gimblett Gravels Irongate vineyard are selected at pruning, and crop levels are closely monitored to ensure excellent flavour concentration in the grapes.

### INFORMATION

<b>Grape Varieties</b>	45% Cabernet Sauvignon; 37% Merlot; 18% Cabernet Franc.
<b>Region</b>	Hawke's Bay
<b>Sub-Region</b>	Gimblett Gravels
<b>Vineyard</b>	Irongate
<b>Harvest method</b>	Machine, de-stemmed at harvest
<b>Harvest Dates</b>	30 <sup>th</sup> Mar – 12 <sup>th</sup> Apr
<b>Processing</b>	Crushed to ferment tank
<b>Fermentation vessel</b>	Open top vats
<b>Fermentation</b>	Temperature peaking at 33C with gentle hand plunging of cap. Yeast: <i>Torulaspora delbrueckii</i> in combination with <i>Saccharomyces cerevisiae</i> . An average of 13 days on skins.
<b>Malolactic</b>	Yes
<b>Maturation</b>	15 months in French barrels
<b>Fining</b>	Isinglass
<b>Filtration</b>	Yes



EXCELLENCE *through* EXPERIENCE





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### TECHNICAL NOTES

Alcohol	13.0%
TA	5.7 g/L
pH	3.60
Residual sugar	Dry

### WINEMAKER NOTES

#### Nose

Red plums, cassis and boysenberry with a hint of kirsch and vanilla.

#### Palate

Entry combines sweet and savoury elements. Red cherries, plum and underlying cedar flavours carry through the palate and linger attractively. Medium weighted and elegant.

#### Recommended food

This wine is a brilliant match for red meats, game and pasta dishes. A perfect partner for casseroled lamb shanks or with scotch fillet, roasted rare.

**Recommended cellaring** 5-8 years

**First Vintage** 1986

### AWARDS



EXCELLENCE *through* EXPERIENCE

