



IRONGATE:

Chardonnay 2018

We have been producing Irongate Chardonnay since 1985 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

Grape Varieties	Chardonnay
Region	Hawke's Bay
Sub-Region	Gimblett Gravels
Vineyard	Irongate
Clonal selection	Mendoza
Harvest method	70% Machine harvested in the cool of night. 30% hand-picked.
Harvest Dates	16th & 21st March
Harvest Analysis	6th: 23 °Brix; pH 3.33; TA 8.2 g/L 21st: 22 °Brix; pH 3.15; TA 8.2 g/L
Processing	30% Whole bunch pressed.
Fermentation vessel	Oak barriques & puncheons - 20% new
Fermentation	74% wild yeast ferment, 26% inoculated with <i>Saccharomyces cerevisiae</i>
Malolactic	Minimal
Maturation	10 months on lees in barrique, with lees stirring.
Fining	Gelatine and skim milk
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.5%
TA	7.0 g/L
pH	3.49
Residual sugar	0.7 g/L

WINEMAKER NOTES

Nose

Lemon curd and stone fruits with apple and cashew.

Palate

A rich and driving entry with lemon and peach on display early joined by notes of sweet pastry, white stone fruits and grapefruit. Bright focus, lovely poise and very lingering finish.

Recommended food

Irongate Chardonnay is an intense, richly flavoured wine and is an ideal match for rich seafood and white meat dishes. Try it with char-grilled squid and lemon butter sauce, or barbecued chicken.

Recommended cellaring 2-10 years

First Vintage 1985

AWARDS



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