



BABICH

NEW ZEALAND WINE
SINCE 1916

CLASSICS:

Hawke's Bay Chardonnay 2017

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, 6 & Mendoza
Harvest method	Machine
Harvest Dates	17 th March & 22 nd March
Harvest Analysis	20-22.5 brix; pH 3.28-3.34; TA 7.2-8.5g/L
Processing	Crushed & destemmed.
Fermentation vessel	Stainless Steel tank
Fermentation	Various yeasts & temperature
Malolactic	Yes - 15%
Fining	Gelatine
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	7.2 g/l
pH	3.49
Residual sugar	4.0 g/l

WINEMAKER NOTES

Tasting Note

Creamy palate, melon and peach flavours – clean, dry finish

Recommended food

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

Recommended cellaring 0-4 years

AWARDS

SILVER MEDAL	China Wine & Spirits Awards 2019
SILVER MEDAL	Royal Easter Show Wine Awards 2018
SILVER MEDAL	Texsom International Wine Awards 2018
SILVER MEDAL	The Asian Chardonnay Masters 2018



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