



BABICH

NEW ZEALAND WINE
SINCE 1916

CLASSICS:

Hawke's Bay Chardonnay 2018

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	Various
Harvest method	Machine
Harvest Dates	Various
Harvest Analysis	21.1-22.6°Brix; pH 3.30 -3.51; TA 5.9 -8.2 g/L
Processing	Crushed & destemmed.
Fermentation vessel	Stainless Steel tank
Fermentation	Various yeasts & temperature
Malolactic	Yes - 15%
Fining	Isinglass
Filtration	Yes



EXCELLENCE *through* EXPERIENCE





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TECHNICAL NOTES

Alcohol	13.0%
TA	6.2 g/L
pH	3.47
Residual sugar	3.8 g/L

WINEMAKER NOTES

Tasting Note

Apple and rock melon above lime and nutmeg aromas. Gentle.

Soft entry led by apple and peach. Melon and lemon also evident. A fresh and lush wine with great balance.

Recommended food

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

Recommended cellaring 1-4 years

AWARDS



EXCELLENCE *through* EXPERIENCE

