

Babich Hawke's Bay Chardonnay 2010

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) and a clean, dry finish.

Region:

Hawke's Bay

Recommended Food:

It would sit happily next to a bowl of fettuccine pasta in a sauce based around cream and sage, or partner it with Chinese-style stir-fried chicken in a lemon-flavoured sauce.

Recommended Cellaring:

0-4 years

Production Notes:

Parcels of premium fruit where pressed to stainless steel tanks and cool fermented. Several yeast strains where employed to express differing characters within the wine. The separate parcels where combined and lightly fined.

Technical Notes:

Alcohol: 13.5% TA: 6.6g/l pH: 3.47

Residual Sugar: 3.75g/l

Tasting Notes:

Aromas of ripe tinned pineapple, sweet apricots and peach are abundant in the glass. Packed with fruit, predominantly apples and peaches. Lovely full weight great body and viscosity. Rewarding and lingering citrus finish. This is an enjoyable and easy drinking wine.





