

*Babich*

NEW ZEALAND WINE

Babich Irongate Chardonnay 2009

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 (Mendoza).

Region:

Hawke's Bay - Gimblett Gravels

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:

3-8 years

Production Notes:

In Mid- March, selected parcels of hand harvested fruit were gently whole bunch pressed. The free run was put to French oak, 25% new, for wild fermentation. After primary ferment the wine was lees stirred to add complexity and build palate weight. The wine spent just under seven months in barrel before assembly and bottling.

Technical Notes:

Alcohol: 13.0%

TA: 5g/l

pH: 3.66

Residual Sugar: 1.7g/l

Tasting Notes:

The nose is captivating and perfumed, liberally dosed with mealy notes that merge into white peach and apricot. The entry is sweet fruited and develops into a luscious and complex wine full of grapefruit, peach and cashew nut flavours. An attractive hint of vanilla biscuit can also be detected on the finely structured and layered palate. Lemon, citrus and spicy oak linger on the finish. A skillfully balanced wine.

Awards:

4 STARS, 17/20 -Raymond Chan, www.raymondchanwinereviews.co.nz, Jan 2011

5 STARS, 94 POINTS -Sam Kim, *Wine Orbit*, Feb, 2011

4 STARS -Bob Campbell MW, www.bobswinereviews.com, April 2011

4 STARS -Michael Cooper, *Winestate Magazine*, Sept/Oct 2011

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4 STARS -*Michael Cooper, Michael Cooper's Buyer's Guide to New Zealand Wines 2012*

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