



IRONGATE:

## Chardonnay 2017



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

<b>Grape Varieties</b>	Chardonnay
<b>Region</b>	Hawke's Bay
<b>Sub-Region</b>	Gimblett Gravels
<b>Vineyard</b>	Irongate
<b>Clonal selection</b>	Mendoza
<b>Harvest method</b>	60% Machine harvested in the cool of night. 40% hand picked.
<b>Harvest Dates</b>	18th & 19th March
<b>Harvest Analysis</b>	21.5-22.5 °Brix; pH 3.31-3.41; TA 7.2-8.0 g/L
<b>Processing</b>	40% Whole bunch pressed. 60% 8-9 hours skin contact
<b>Fermentation vessel</b>	Oak barriques - 20% new
<b>Fermentation</b>	70% wild yeast ferment, 30% inoculated with <i>Saccharomyces cerevisiae</i>
<b>Malolactic</b>	Minimal
<b>Maturation</b>	10 months on lees in barrique, with lees stirring.
<b>Fining</b>	Casein
<b>Filtration</b>	Yes



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**BABICH**

NEW ZEALAND WINE  
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### TECHNICAL NOTES

Alcohol	13.5%
TA	6.9 g/L
pH	3.39
Residual sugar	0.9 g/L

### WINEMAKER NOTES

#### Nose

A plethora of citrus fruits with a peachy warmth, white blossoms and a hint of sweet cashew.

#### Palate

A full and rich entry and creamy mid-palate overlay a focused and fresh palate. Yellow and white stone fruit lead to a lengthy and limey 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** 2-8 years

**First Vintage** 1985

### AWARDS

<b>5 STARS</b>	Michael Cooper, <a href="http://www.michaelcooper.co.nz">www.michaelcooper.co.nz</a> 2019
<b>4.5 STARS</b>	Winestate Magazine, Nov/Dec 2018 issue
<b>SILVER MEDAL</b>	Global Chardonnay Masters 2018



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