



IRONGATE:

## Hawke's Bay Chardonnay 2022

Irongate Chardonnay is grown in our flagship Irongate Vineyard in the Gimblett Gravels appellation of Hawke's Bay. From origins in 1985 as a secret experiment in barrel fermentation, this wine now represents the very best of our craft.

The vines are pre-selected early in the season at pruning, and crop levels are closely monitored. The result is a limited release wine that is built to last, with spectacular varietal and regional flavours.

### INFORMATION

Grape Varieties	Chardonnay
Region	Hawke's Bay
Sub-Region	Gimblett Gravels
Clonal Selection	Mendoza 91% ; CI15 9%
Harvest Method	30% handpicked.
Harvest Dates	12 <sup>th</sup> -13 <sup>th</sup> March
Harvest Analysis	22.7-23.0 Brix; pH3.19-3.27; 6.8-8.3g/L
Processing	30% Whole bunch pressed.
Fermentation Vessel	Oak barriques - 20% new French oak.
Fermentation	43% Inoculated; 57% Wild yeast.
Malolactic	Yes
Maturation	9 months on lees in barrique, with lees stirring
Fining	Casein
Filtration	Yes



**SUSTAINABLY CRAFTED**  
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**BABICH**

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### TECHNICAL NOTES

Alcohol	14%
TA	5.1 g/L
pH	3.53
Residual Sugar	1.9 g/L

### WINEMAKER NOTES

Peach, cashew and lemon with pastry/biscuit notes. Touch of oak. Fresh and refined.

Complex and evolving - initially peach and cashew on entry, followed by apple, melon and oaty notes. Mineral and citrus can also be found. Nicely concentrated and elegant.

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.
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First vintage	1985
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### AWARDS



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