



IRONGATE:

Hawke's Bay Chardonnay 2021

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
Harvest Method	89% handpicked.
Harvest Dates	28 th February 2021
Harvest Analysis	23-24.4 Brix; pH 3.15-3.24; TA 7.9-9.4g/L
Processing	89% Whole bunch pressed.
Fermentation Vessel	Oak barriques - 22% new French oak.
Fermentation	40% Inoculated; 60% Wild yeast.
Malolactic	< 20%
Maturation	10 months on lees in barrique, with lees stirring
Fining	Casein
Filtration	Yes



SUSTAINABLY CRAFTED
NEW ZEALAND WINE



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TECHNICAL NOTES

Alcohol	14%
TA	6.7 g/L
pH	3.38
Residual Sugar	2.3 g/L

WINEMAKER NOTES

Pungent with blackcurrant and boxwood. Lime, gooseberry and smokey herbals also apparent.

Palate takes its lead from the nose with complex nutty/cereal, (muesli), and stone-fruits. Citrus notes give drive and length. Ethereal floral element also noticed. 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

94 POINTS	National Wine Awards of Aotearoa NZ 2022
93 POINTS	Cameron Douglas MS
93 POINTS	NZWineRater.com