

Babich

Tasting Note

BABICH IRONGATE HAWKE'S BAY CHARDONNAY 2009



Grapes:

100% Chardonnay

Region:

Hawke's Bay (Single vineyard in the Gimblett Gravels region)

Winemaker:

Adam Hazeldine

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.

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 skilfully balanced wine.