

Babich

Tasting Note

BABICH GIMBLETT GRAVELS CHARDONNAY 2010



Region:

Hawke's Bay - Gimblett Gravels

Winemaker:

Adam Hazeldine

Recommended Food:

Ideal with a wide variety of dishes. Try it with Chinese-style stir-fried chicken in a lemon-flavoured sauce, or with a rustic eggplant and capsicum terrine

Recommended Cellaring: 2-4 years

Production Notes:

The grapes were grown on our Gimblett Gravels vineyard in the Hawke's Bay. They were harvested in late March 2010. A portion of the grapes were fermented with new French oak for added texture and complexity and the balance fermented in tank at relatively cool temperatures to capture the pure fruit characters of the variety. A small amount of wine was allowed to go through malo-lactic fermentation. After nine months the wines were blended and lightly fined before bottling.

Tasting Notes:

This wine is abundantly perfumed displaying apricots, sweet pears, citrus and complex biscuity aromas. Notes of peach linger behind this initial bouquet. The palate is attractively layered. The peachy entry develops into the citrus spectrum of grapefruit, orange blossom and kaffir lime leaves. A touch of cedar and mineral essence add elegance. The texture is fleshy, creamy and rich and complemented by a medium to full weight. Lemon zest, mineral and spice linger on the finish. Overall this wine exhibits a great combination of flesh and texture and pleasing persistence.