

BABICH IRONGATE CHARDONNAY 2024



\$37.99

Product Code:	4004	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Gimblett Gravels	Alcohol:	14.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



New Zealand Wide Delivery



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TASTING NOTES

Since its launch in 1985, Irongate has become one of New Zealand's most highly acclaimed wines. The Irongate range draws its names from the Irongate aquifer that runs 25 metres below the stony soils of the Gimblett Road vineyard. Wines made from this region are sought-after for their flinty and lean characteristics. It takes time to make these high quality wines, and this is reflected in their extended cellaring potential. This wine is rated "Potential Classic" in Michael Cooper's Buyer's Guide to New Zealand Wines!

Winery notes (2024 Vintage)

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.

"Peach, cashew and lemon aromas 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.

This chardonnay was harvested mainly from 30 & 7yr old Mendoza clone vines (91%). 50% was hand picked and whole bunch pressed. The balance was machine harvested. The juice was fermented with predominantly wild yeast in a combination of new (23%) and seasoned French oak barriques. After ferment the wine was lees stirred to add complexity and build palate weight. The wine spent nine months in barrel before assembly and bottling."

Reviews of previous vintage...



93/100 & Buy of the Week, Bob Campbell MW, The Real Review, January 2024 (2022 Vintage)

"Rich, buttery chardonnay with a lot of French oak influence that gives both flavour intensity and complexity a boost. Nicely balanced wine with good acidity and structural support from fine oak and fruit tannins."

Rated Excellent & 93/100 Cameron Douglas MS, January 2024 (2022 Vintage)

"A distinctive bouquet filled with aromas of baked nut and burnt butter, baked yellow stone fruits, baking spices and winemaking complexities. Full-bodied, rich and creamy texture with some contrasting acidity lead to flavours of Brazil-nut butter and salt, peach and white fleshed tree fruits. Barrel spices and dry stone soil ideas deliver complexity and breadth across the palate. Well made and ready to drink from mis to late 2024 through 2028+.."

CONTACT VINO FINO

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