

# 2016 CHARDONNAY

## HAWKES BAY



For more than three decades the Giesen brothers have created great wines that people around the world love. Great wines are the ones we remember from fun experiences with family and friends, that's why we created Giesen Estate. Our Estate wines showcase distinctive regional varieties which are generous, smooth, relaxing and most of all taste great. Treat yourself or enjoy with family and friends.

**A classic style of Chardonnay with stacks of luscious ripe peach and nectarine.  
Fresh and vibrant with a luscious texture, spicy cedar finish and generous oak influence.**

<b>Vineyard region</b>	Hawke's Bay
<b>Vintage conditions</b>	This was a very good year for Chardonnay in the Bay with fruit being harvested in great condition around mid to late March. A very late beginning to the season was followed by a very warm summer and early autumn period. January and February saw unusually consistent warm temperatures. Rainfall was average to below average during the ripening phase with warm average night-time temperatures.
<b>Winemaker</b>	Nikolai St George and Andrew Blake
<b>Winemaking</b>	Following harvest the grapes were carefully pressed before fermentation. The wine then spent six months on yeast lees to integrate its oak and add creaminess and complexity to the palate. The wine underwent no malo-lactic fermentation.
<b>Wine info:</b>	<b>Alc/Vol:</b> 13%   <b>pH:</b> 3.59   <b>TA:</b> 5.39 g/L   <b>Residual Sugar:</b> 2.2 g/L

### *Food match*

Our winemakers suggest pairing the 2016 Estate Chardonnay with seared pork loin and seasonal roasted vegetables.

