

## 2016 VINTAGE

# HAWKE'S BAY Chardonnay



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 and spicy cedar finish.

**Winemaker:**  
Nikolai St George & Andrew Blake



### Vineyard Region

Hawke's Bay

### Winemaking

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.

### Vintage conditions

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.

### Nose

Vibrant stonefruit aromas of peach and nectarine with subtle smoky notes.

### Palate

Luscious, full with real fruit sweetness leading into a smoky oak finish.

### Wine analysis

Alc: 13% | pH: 3.59 | TA: 5.39 g/L | RS: 2.2 g/L

### Food match

Seared Pork Loin, seasonal roasted vegetables.

### Accolades

International Wine Challenge 2015

**Silver** (2014 VINTAGE)

