

VINTAGE 2017
Classic Cuvée
HAWKE'S BAY



The three Giesen brothers love enjoying a wine with family and friends. They believe wine makes every occasion special and that's why they have created this Classic Cuvée.

Fruit was selected from parcels of Hawke's Bay Chardonnay and the winemakers have crafted a delightful sparkling wine. This Cuvée offers a seductive hint of sweetness, balanced by fine acidity which gives the wine a delicious, lingering dry finish.

Vineyard region Fruit was sourced from Hawkes Bay's Ngatarawa sub-region from selected clone 6 and 15.

Vintage conditions Heat around flowering and veraison lead to an even fruit set. This was followed by early warmth from New Year through until February which set the vines up well. This strong start meant unexpected rain in late February didn't affect early Chardonnay picking. The fruit was harvested in very clean condition with a lovely balance of brix and bright acidity.

Winemaker Nikolai St George and Andrew Blake

Winemaking The viticulture team worked with winemaking to ensure fruit was picked at optimum flavour. Juice was fermented using neutral yeast in stainless steel to allow the fresh, crisp character to shine. This Classic Cuvée was crafted using the Charmat method and fined using milk products.

Wine info: Alc/Vol: 12.5% | TA: 7.12 g/L | Residual Sugar: 16 g/L

Food match

A perfect aperitif, equally a great accompaniment with freshly shucked oysters with a squeeze of fresh lemon.

