

2017

Chardonnay

HAWKE'S 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.**

Vineyard region Blended from cool-climate vineyards throughout Marlborough and Waipara. The fruit selected from Marlborough adds a textural element, richness, citrus flavours and ageability to the wine. Waipara gives us our fabulous floral aromatics.

Vintage conditions The 2017 growing season in Hawke's Bay was hot and dry right up until the end of February, then there was quite a bit of rainfall. Through excellent vineyard and viticultural management, the vineyards weathered the wet weather well, going on to produce some very beautiful Chardonnay fruit.

Winemaker Nikolai St George and Andrew Blake

Winemaking Once harvested the fruit was pressed, settled & racked in Hawke's Bay to ensure there is no compromise to the quality of the fruit, then transported down to Giesen's winery in Marlborough. A portion of the blend was put to barrel (1,000L German Fuder oak barrels & 300L French oak) and the balance was fermented in tank. Inoculated with classic Burgundian Chardonnay yeast. Aged on lees in French oak for 6 months prior to blending. There was no malolactic fermentation for the 2017 vintage.

Wine info: Alc/Vol: 13% | pH: 3.63 | TA: 6.35 g/L | Residual Sugar: <2 g/L

Food match

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

