



For almost four 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. Winemaker: Nikolai St George, four-time winner of New Zealand Winemaker of the Year.

## VINEYARD REGION | PUKETAPU AND TUTAEKURI RIVER VALLEY REGIONS, HAWKE'S BAY.

## VINTAGE CONDITIONS

2019 will go down as one of the great Hawke's Bay vintages. Moderate flowering and fruit set in November and December set up the vines for smaller yields which in turn means high quality fruit with intense flavour. Superb weather in early 2019 lasted ensuring harvesting of small, concentrated berries at optional ripeness.

## 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.

WINE INFO: Alc/Vol: 13% | pH: 3.61 | TA: 6.2g/L | Residual Sugar: 0.42g/L



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







GÎESEN

HAWKES BAY CHARDONNAY

WINE OF NEW ZEALAND