

2019 Hawke's Bay Chardonnay

Stacks of delicious ripe peach and nectarine, fresh and vibrant with a delicious texture.

Where I'm From

Puketapu and Tutaekuri River, Hawke's Bay New Zealand

How I'm Grown

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 with superb flavour.

The Hawke's Bay region experienced a hot, dry growing season. Rainfall in early October helped to maintain water supply for the remainder of the season. Inland vineyards excelled under these conditions, with wonderful varietal expression and beautifully ripened fruit. Perfect weather conditions allowed the team to wait for optimal ripeness and flavour before commencing harvest.

How I'm Made

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.

The Techy Stuff

Alc 13% • pH 3.61 • TA 6.2 g/l • Residual Sugar 0.42 g/l

Match Me With...

Seared pork loin and seasonal roast vegetables.



Share in four decades of passion and craft.
Whatever your occasion, there's a
great Giesen wine to match.