

VINTAGE 2015
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 The 2015 season in Hawke's Bay started drier than usual with typically good temperatures from December through to February. Around mid March the edge of a tropical cyclone made its presence felt, bringing rain to Hawke's Bay. Immediately after, very cool southerly winds dried the vineyards perfectly. The next couple of weeks remained dry, allowing ripening. Cool dry weather continued enabling harvest on 19 March.

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:** 7.47 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.

