

2015 VINTAGE

HAWKE'S BAY Chardonnay



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 and spicy cedar finish.

Winemaker:
Andrew Blake



Vineyard Region

Hawke's Bay—Woodthorpe, Bay View, Waiohiki and Haumoana

Winemaking

Harvested at optimum condition fermented using selected strains of yeast. Portions of this wine were aged on oak for 8 months. This wine went through partial MLF fermentation on yeast lees. Fined using milk products.

Vintage conditions

The 2015 season started drier than usual with typically good temperatures from December through to February. Around 16th to 18th March the edge of a tropical cyclone made its presence felt and about 50mm of rain fell in Hawke's Bay. Immediately after the rain, some very cool southerly winds dried the vineyards out perfectly. The next three weeks saw almost no rain and ripening continued well. Cool dry weather followed right up until the end of harvest on the 24th April. Harvest began with Chardonnay around mid-March and the fruit benefited greatly from another two weeks on the vine.

Nose

Vibrant stonefruit aromas of peach and nectarine with subtle smoky notes.

Palate

Luscious, full with real fruit sweetness leading into a smoky oak finish.

Wine analysis

Alc: 12% | pH: 3.55 | TA: 5.6 g/L | RS: 2.0 g/L

Food match

Seared Pork Loin, seasonal roasted vegetables.

Accolades

International Wine Challenge 2015
Silver (2014 VINTAGE)

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