



GIESEN



Vineyard Selection

HAWKE'S BAY CHARDONNAY 2015

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	Fresh nectarine, grapefruit and white floral aromas.
PALATE	Creamy mouthfeel, grapefruit with a touch of oak influence adding texture and length, all leading into a sweet fruit finish.
WINE ANALYSIS:	Alc/Vol: 12% pH: 3.58 TA: 5.84 g/L Residual Sugar: 1.55 g/L