



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.

Winemakers: Nikolai St George

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

VINTAGE CONDITIONS

A warm, frost-free spring was an indication of good things to come for the 2017/2018 growing season. This pleasant spring led to an early and intensely hot summer, well above the average high temperatures for Hawke's Bay. Later in the summer, the weather turned stormy which freshened up growth and allowed the vines to fully ripen the fruit before selective harvesting and delivery to the winery. This growing season sparked memories of standout vintages like 2009 and 2014, promising an exceptional 2018 Hawke's Bay Chardonnay.

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: 3.7 | TA: 4.9 g/L | Residual Sugar: <2 g/L

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





