

2020 Hawke's Bay Chardonnay

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.

Where I'm From

Puketapu and Tutaekuri River, Hawke's Bay, New Zealand

How I'm Grown

The 2020 vintage was exceptionally warm and dry, enabling fruit to ripen with excellent flavours. Fruit was sourced from grower vineyards around Hawke's Bay, where the maritime climate is perfect for slowly ripening Chardonnay and promoting fruit intensity and freshness.

How I'm Made

After harvesting, the fruit was pressed, settled and racked in Hawke's Bay to preserve the quality of the fruit before transport to our Marlborough winery. A portion of the blend was put to barrel (1,000L German Fuder oak barrels & 300L French oak) with the balance fermented in tank. The wine was inoculated with classic Burgundian Chardonnay yeast and aged on lees in French oak for 6 months prior to blending.

The Techy Stuff

Alc/Vol 13.5% • pH 3.5 • TA 5.5 g/l • Residual Sugar 1 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.