

# 2022 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

This maritime-influenced region typically enjoys consistent warm weather during the growing season. A wet winter ensured vines had enough water through the growing season, with settled weather during flowering aiding fruit set. Despite late-season rainfall, weather throughout the growing season was warm and settled. Chief Winemaker, Duncan Shouler, remarked that 2022 will be an excellent vintage for Hawke's Bay Chardonnay.

## 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% • pH 3.62 • TA 5.7 g/l • Residual Sugar 2.4 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.