

# Vineyard



# GIESEN

# Selection



## CHARDONNAY 2022

### HAWKE'S BAY

A classic style of Chardonnay with stacks of luscious ripe peach and nectarine. Fresh and vibrant with a luxurious texture, spicy cedar finish and generous oak influence.

**VINEYARD REGION** Hawke's Bay, New Zealand

#### VINTAGE CONDITIONS

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.

#### WINEMAKING

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. The wine was fermented in stainless steel tank and inoculated with classic Burgundian Chardonnay yeast. The wine was aged on fine lees for 6 months prior to blending to create smoothness and texture.

#### FOOD MATCH

Seared pork loin and seasonal roast vegetables.

#### WINE ANALYSIS

Alc/Vol: 13% | PH: 3.62 | TA: 5.7 g/L | RS: 2.4 g/L

CHIEF WINEMAKER

*Duncan Shouler*

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