

# 2023 Chardonnay

A classic style of Chardonnay with stacks of luscious nectarine and citrus. Fresh and vibrant with a luscious texture, and smooth cedar oak finish.

## Where I'm From

Marlborough and Hawke's Bay, New Zealand

## How I'm Grown

Hawke's Bay faced challenges during the 2022/3 growing season, with initially warm conditions followed by settled weather during the crucial flowering and fruit set period, the region then experienced the effects of La Niña weather cycles, culminating in Tropical Cyclone Gabrielle mid-February. Our focus quickly shifted to supporting our grower partners in the region and we identified quality blocks of fruit that were optimal for harvesting. The Chardonnay selected for this wine exhibits the classic flavours of ripe orchard fruits, typical of Hawke's Bay. Marlborough had favourable weather conditions that ensured a successful growing season. Throughout the season, rainfall reached 95% of the long term average ensuring good water supply. With variable weather conditions, this gave low to moderate yields across Marlborough's sub-regions which resulted in looser bunches and ensured quality fruit. Dry weather during the harvest period meant the fruit was picked at optimal ripeness, enabling the varietal characteristics to shine through. Marlborough Chardonnay thrived during the long, cool growing season, displaying excellent balance and the hallmark fresh citrus characters.

## How I'm Made

After harvesting, the fruit was pressed, cold settled and racked to stainless steel tank. There the wine was inoculated with classic Burgundian Chardonnay yeast and fermented with a house blend of French and Hungarian oak chips. After fermentation the wine matured in tank on lees for 3-months to create palate weight and smooth texture prior to blending and bottling.

## The Techy Stuff

Alc/Vol 13% • pH 3.5 • TA 6.5 g/l • Residual Sugar 2.0 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.

