

2024

# Chardonnay

Aromas of stone fruit and citrus  
paired with a hint of oak.

## Where I'm From

Marlborough and Hawke's Bay, New Zealand

## How I'm Grown

For the 2023/24 growing season, we saw the change to an El Niño-driven weather system, resulting in dryness to the East of New Zealand. On March 14th, 2024, drought conditions were declared in Marlborough. Fortunately, the winter of 2023 was very wet, the second wettest on record, which was ideal for replenishing the soil and aquifers ahead of the new growing season. However, intermittent frosts in late October during the crucial flowering period led to a lower crop size for 2024. The lower yield, combined with near-perfect autumn weather during harvest, produced fruit with exceptional concentration and purity.

## How I'm Made

Our 2024 Chardonnay was matured for six months on French oak, adding subtle texture and complexity while allowing the vibrant fruit to shine. It displays bright citrus and stone fruit aromas, a touch of creaminess, and a long, elegant finish with balanced acidity.

## The Techy Stuff

Alc/Vol 13.5% • pH 3.55 • TA 5 g/l • Residual Sugar 2.1 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.