



GIESEN CHARDONNAY 2003

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| <i>Date of Harvest:</i> | 4 th to 7 th April 2003 |
| <i>Region:</i> | Marlborough, New Zealand |
| <i>Brix:</i> | 21.5 - 23.1° |
| <i>TA at Harvest:</i> | 8.0 – 8.7 g/l |
| <i>pH at Harvest:</i> | 3.12 – 3.306 |
| <i>Colour:</i> | Pale-Medium Straw Yellow |
| <i>Bouquet:</i> | Integrated aromas of ripe pineapple and stonefruit. Elegant yet complex with subtle oak, yeast and a slight creamy character. |
| <i>Palate:</i> | Ripe stonefruit flavours combined with lightly spiced oak. Considerable fruit weight on the mid-palate supports a focused acidity leading to an intense finish. |
| <i>TA of wine:</i> | 7.55 g/l |
| <i>pH of wine:</i> | 3.30 |
| <i>Aging potential:</i> | 3 – 4 years |
| <i>Comments:</i> | Cool weather during flowering led to an uneven flowering and reduced cropping levels in the 2003 vintage. This did not diminish the quality of the fruit harvested and normal sugar levels were achieved with a good flavour profile. The fruit was sourced from seven vineyards spread around the Wairau Valley. Approximately 36% of the blend was fermented with oak (30% in tank, 6% in barriques) and 35% completed malo-lactic fermentation. The wine was left on yeast lees for 5 months to improve the palate structure then blended, fined with skim milk before stabilisation, filtration and bottling. |

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