

2017

PINOT GRIS

NEW ZEALAND



For more than three decades the Giesen brothers have created great wines that people around the world love. Great wines are the ones we remember from fun experiences with family and friends, that's why we created Giesen Estate. Our Estate wines showcase distinctive regional varieties which are generous, smooth, relaxing and most of all taste great. Treat yourself or enjoy with family and friends.

This Pinot Gris entices you with fresh pear, peach and nuances of almond meal. Rich fruit with a touch of creaminess and subtle spice leads into a lively, off-dry finish.

Vineyard region	Marlborough, Waipara and Hawke's Bay
Vintage conditions	Summer started early in Marlborough, with warm weather leading to good flavour development, indicating the potential for great wine. Good rainfall from October onwards was a welcome break from several dry seasons. The temperature cooled as summer progressed and inclement weather over flowering reduced yield predictions for many blocks, helping balance crops. Expecting a later harvest than typical, our viticulturists chose to drop more crop over the growing period, to ensure better flavours and ripening potential in the fruit. The harvest period presented challenges with intermittent rain but with balanced, well managed vines all fruit was harvested in great condition.
Winemaker	Nikolai St George and Andrew Blake
Winemaking	Each parcel was harvested at optimum ripeness, pressing commenced immediately on arrival to the winery. Fermented in stainless steel tanks using selected yeast strains at temperatures 12-15C. The wine was held on lees for a further two months before blending in early June and bottling in early July.
Wine info:	Alc/Vol: 12% pH: 3.50 TA: 5.24 g/L Residual Sugar: 5.3 g/L

Food match

Our winemakers suggest pairing the Estate Pinot Gris with roasted pear and feta tart and a fresh seasonal summer salad.

