

James Giesen NEW ZEALAND PINOT GRIS Vineyard Selection



Vineyard Selection

NEW ZEALAND PINOT GRIS 2017

VINEYARD REGION

Fruit from Marlborough (62%), Waipara (20%) and Hawkes Bay (18%) was chosen to add regional depth and flavour to the wine. Marlborough and Waipara add acidity and Hawkes Bay provides generous texture and fruit ripeness.

WINEMAKING

Each parcel was gently pressed and the juice settled in tank. A relatively warm fermentation (~16 - 18°C) started with selected yeast strains. After completion of fermentation the wine was left on light yeast lees to add complexity, texture and mouth feel. The wine was blended and lightly fined in September before bottling in early October.

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 over flowering, reducing yield predictions which in turn helped fruit balance. Expecting a later harvest than typical, our viticulturists chose to drop more fruit over the growing period, ensuring better flavour and ripening. Harvest was challenged with intermittent rain. However, our earlier decision to reduce crops allowed us to harvest balanced vines with fruit full of flavour.

NOSE

Dried stonefruit, pear juice, blossom aromatics with some savoury influence.

PALATE

Slightly off-dry lending fruit weight to a delicate, pretty palate. It offers clean, fresh, balanced acidity with structure and texture on the finish.

WINE ANALYSIS: **Alc/Vol:** 12% | **pH:** 3.50 | **TA:** 5.24 g/L
Residual Sugar: 5.05 g/L



www.giesenwines.com