



For almost four 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 leading into a lively, off-dry finish.

Winemakers: Nikolai St George

VINEYARD REGION | MARLBOROUGH, WAIPARA AND HAWKE'S BAY

VINTAGE CONDITIONS

2018 saw one of the best flowerings in history, which gave us bunches of fruit full of evenly sized berries, this ensured there was even ripening throughout the bunches. It was the hottest January on record, which meant the vines progressed through the season well ahead of the long term average. Careful vine management, including leaf cover, was crucial in order to retain varietal character especially during periods of hot dry weather through the midpoint of the growing season, this involved extra hand work to ensure the correct balance of airflow and shading was achieved.

WINEMAKING

Each parcel of Pinot Gris is harvested at optimum ripeness. Short skin contact adds flavour and texture to the wine. Fermented in stainless steel tanks, we used very select aromatic yeasts to make the wine more intense. We stopped the ferment early to retain a small amount of acidity and natural sugar to give the wine it's off-dryness. The wine is held on lees for two months to help build mouth feel & texture, then blended and bottled.

WINE INFO:

Alc/Vol: 12% | pH: 3.50 | TA: 5.24 g/L | Residual Sugar: 6.6 g/L

Food match

A wonderful match to roasted pear and feta tart and a fresh seasonal summer salad.





