

Vineyard Selection

MARLBOROUGH



GIESEN



Vineyard Selection

**NEW ZEALAND
PINOT GRIS 2018**

This enticing New Zealand Pinot Gris is alive with fresh pear and nuances of peach and almond aroma. It's rich and creamy on the palate with subtle spice and a delicious, lively off-dry finish.

VINEYARD REGION

Our winemakers selected premium parcels of fruit from Marlborough, Waipara and Hawke's Bay to create a distinctive wine with Pinot Gris character. Marlborough and Waipara fruit provide acidity which is balanced by the addition of Hawke's Bay fruit which delivers texture and generous flavour.

VINTAGE CONDITIONS

The 2018 growing season was legendary, with the hottest January on record and one of the best flowerings in living memory. Due to this unusually hot growing season, plentiful bunches of evenly ripened berries were harvested nearly two weeks earlier than usual. The season delivered fruit with luscious tropical fruit characters and refreshing acidity.

WINEMAKING

Each parcel was gently pressed as soon as it arrived in the winery. Once the juice settled in tank, specially selected yeast was added to generate a warm ferment. Following fermentation the wine was left on lees to add complexity and texture. The wine was lightly fined before bottling.

WINE ANALYSIS:

Alc/Vol: 13% | pH: 3.68 | TA: 5.54 g/L | Residual Sugar: 6.14 g/L

WINEMAKER

Nikolai St George

FOOD MATCH

This Pinot Gris is perfect on its own as an aperitif, or for those enjoying a meal match it with grilled fish finished with a squeeze of lemon and served with a rocket salad.