

Riesling Blush

2019 NEW ZEALAND



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 are generous, smooth, relaxing and most of all taste great.

This stylish new Riesling Blush was inspired by our number one selling Riesling. An alluring, playful wine with a delightfully refreshing flavour, it's the perfect choice for any occasion—especially when catching up with your besties.

Winemaker: Nikolai St George, four-time winner of NZ Winemaker of the Year.

TASTE

This inviting Riesling Blush will greet your senses with aromas of luscious red berries and elderflower, subtle sweet spice and a refreshing twist of citrus. Take a sip and enjoy a burst of mouth-watering lime and blood orange flavours, with a touch of sweetness that finishes dry and refreshing.

PLACE

Fruit for this Blush was carefully selected from cool-climate vineyards in New Zealand's treasured Marlborough and Waipara regions. Our signature Marlborough Riesling offers luxurious richness and bright citrus flavours that are highlighted by fabulous floral aromas from the Waipara fruit. A dash of Marlborough-grown Syrah gives this wine a touch of sweet berry flavour and its namesake Blush.

STYLE

This Riesling Blush is a playfully versatile accessory for any gathering. The subtle berry flavours and hint of spice make it a perfect match for BBQs or antipasto platters, and the refreshing citrus flavours taste delicious just on their own! Share this wine while getting ready for a night out, take it along to your next BYO, or gift it to your bestie—the Estate Riesling Blush will add a touch of style to any moment.

DETAILS:

Dietary Info: Suitable for gluten free and dairy free diets.

Alc/Vol: 10% | **pH:** 3.17 | **TA:** 7.1 g/L | **Residual Sugar:** 20 g/L



Food match

Our winemakers suggest serving the Estate Riesling Blush with shared grazing platter of creamy aged brie and fresh stone fruit, or freshly cut sashimi, light Japanese salad with citrus and sesame dressings.



**NEW ZEALAND
WINERY OF THE YEAR**
2018 MELBOURNE INTERNATIONAL WINE COMPETITION



THE NEXT GENERATION OF WINE EXPLORATION