

2020 Pinot Gris

This Pinot Gris entices you with fresh pear, peach and nuances of almond meal.

Where I'm From

Marlborough, Nelson, Waipara and Hawke's Bay, New Zealand

How I'm Grown

The hallmark of the 2020 vintage season in New Zealand was a nationwide lockdown due to COVID-19. The wine industry's essential business status meant that harvest proceeded under unprecedented safety standards, including rigorous physical distancing measures and significant additional work by our teams.

Marlborough saw a mild start to the growing season, with the soil retaining a good level of moisture after a fairly dry winter period. Budburst was nice and even, and settled weather during the harvest period allowed fruit to be picked at optimum flavour spectrums.

How I'm Made

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 its off-dryness. The wine was held on lees for two months to help build mouth feel & texture, then blended and bottled.

The Techy Stuff

Alc 12.1% • pH 3.49 • TA 5.15 g/l • Residual Sugar 10.3 g/l

Match Me With...

A roasted pear and feta tart with a fresh seasonal summer salad.



Share in four decades of passion and craft.
Whatever your occasion, there's a
great Giesen wine to match.