



GIESEN

GEMSTONE

RIESLING
2020

Giesen are known for excellent Riesling, with a reputation for producing the top selling Riesling in New Zealand. Thanks to the bounty of the 2020 harvest we have been able to create a unique, limited release Riesling using grapes from Awatere Valley. We fermented and matured a portion of the blend in granite, creating this precious gem: Gemstone by Giesen.

Expect elderflower and lime on the nose with subtle tropical fruit. The palate bursts with sweet mandarin and lemon sherbet. Tight acidity gives the wine a delicious raciness, while the textured palate and residual sweetness provide richness and a finish that is balanced and moreish.

Vineyard Region

Riesling fruit was sourced exclusively from a single vineyard in the Awatere Valley for its perfect condition and concentration.

Awatere fruit often shows beautiful minerality and retains naturally lower pH due to cool nights. The classic citrus and floral notes are hallmark characters of Riesling from this Marlborough sub-region.

Food match

Our winemakers suggest pairing our Gemstone Riesling with fresh Vietnamese spring rolls.



Vintage Conditions

The 2020 harvest season will be one to remember for decades to come. Just as harvest had started the government announced a nationwide lockdown due to COVID-19.

Despite the adversities that this put on the team, 2020 produced some spectacular results with top quality fruit and what will be an outstanding vintage. The Awatere Valley is slightly cooler, drier, and windier than other parts of Marlborough due to its higher elevation, and is known for producing wine with great minerality and texture.

Chief Winemaker

Duncan Shouler



Winemaking

Fruit was lightly pressed at the winery, then cold settled and racked before being fermented in stainless steel and granite fermenters. These special granite tanks are made from one giant slab of plutonic rock and the French have been fermenting in them for centuries. Granite acts a little like oak barrels; it lets air in during fermentation and ever so slightly 'sweats', which adds concentration to the wine. This ensures the portion matured in granite is clean, bright, and full of flavour. The fermentation was stopped at 48g/l residual sugar to balance the mouthwatering natural acidity. The wine is racked post fermentation, then matured on light lees for 6 months to build texture and complexity.

Technical Specifications:

Alc/Vol: 8.5% | pH: 2.95 TA: 7.9 g/L | RS: 48 g/L