

# 2021 Pinot Gris

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

## Where I'm From

Marlborough, Waipara and Hawke's Bay, New Zealand

## How I'm Grown

The 2021 Estate Pinot Gris is a blend from two of New Zealand's outstanding cool climate grape growing regions. Waipara, with its cool, dry climate and good sunshine, and Marlborough - renowned for its long warm days and cool evenings. Despite low yields, the long growing season was helped by settled weather leading into harvest. 2021 will be remembered as an outstanding vintage, producing wines bursting with concentrated flavours.

## 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/Vol 13.3% • pH 3.5 • TA 5.4 g/l • Residual Sugar 8 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.

