



GIESEN

GEMSTONE

RIESLING

2021

Giesen are known for excellent Riesling, with a reputation for producing the top selling Riesling in New Zealand. Thanks to the bounty of the 2021 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 wonderful tangerine, lime and subtle tropical fruit aromas on the nose. 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.

Technical Specifications

Alc/Vol: 11.5% | pH: 3.03 | TA: 7.69 g/L | RS: 30.5g/L

Food Match

Our winemakers suggest pairing our 2021 Gemstone Riesling with selection of classic fresh Vietnamese spring rolls.

Vintage Conditions

The 2020 winter was unusually dry with less rainfall than the long-term average. Frost events at the start of the growing season and cold, wet weather during flowering had a significant effect on the region's fruit set, with a high number of small berries in the bunches reducing yield and promoting concentration of aromas and flavours in the grapes. The summer ripening period was slightly cooler than normal, with rainfall only 38.9% of the long-term average. This long, slow ripening period allowed the winemaking team to block pick grapes as they reached optimal ripeness, without any inclement weather pressure. A few cooler evenings during the lead-in to harvest helped the berries to retain acidity and promote the fresh, vibrant flavours we love in New Zealand fruit.

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 the desired residual sugar level 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.

Chief Winemaker

Duncan Shouler

