

2022 Riesling

Enjoy striking notes of lime and mandarin and delicious, succulent, juicy sweetness.

Where I'm From

Waipara and Marlborough, New Zealand

How I'm Grown

Fruit comes from two of New Zealand's outstanding cool climate grape growing regions. Waipara in North Canterbury, with its cool, dry climate and good sunshine offering wonderful floral aromatics, and Marlborough, renowned for its long warm days and cool evenings, adds a textural element, richness, citrus flavours and ageability. With lower temperatures during 2022 summer months in both regions, this allowed a long slow ripening period which was perfect for concentrated flavour development and retaining acid levels.

How I'm Made

After pressing and settling for 36 hours, the clear juice was fermented in separate vineyard batches, mostly at cool temperatures. We used a selection of different yeasts to amplify the regional characteristics of the Marlborough portion of the blend. Our winemakers tasted each parcel daily and stopped the ferment when the acid/sugar/alcohol balance was reached and aromas of spice and exotic tropical notes were present. Stopping the ferment early retains natural sugar which creates the beautiful off-dry element of this wine. Following blending this Riesling is kept on light lees until bottling, ensuring flavour intensity.

The Techy Stuff

Alc/Vol 10% • pH 3 • TA 7.6 g/l • Residual Sugar 39 g/l

Match Me With...

A Vietnamese chicken salad with fresh mint, coriander and a touch of fresh chilli.



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