

2022 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

Both Marlborough and Hawke's Bay wine regions saw settled weather during flowering supporting a solid fruit set. Warm and settled weather throughout the growing season allowed a long slow ripening period – perfect for flavour development and retaining acid levels. Waipara wine region recorded lower Growing Degree Days than usual, helping to extend the ripening period and allow the grapes to develop concentrated flavours while retaining lovely acidity. The team were able to pick fruit later in the season when it reached optimum ripeness. We bring these three regions together to create a Pinot Gris wine with great depth of flavour and concentration.

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 12.2% • pH 3.45 • TA 5.58 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.