

# 2023 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

The settled autumn conditions and cool evenings in the 2022/3 growing season in both Waipara and Marlborough wine-regions were ideal conditions for Riesling. This allowed for extended hang time, resulting in slow grape ripening and development of complex flavours, with delicate floral aromas. Waipara fruit displays rich, ripe flavours with floral notes, complementing the citrus and stone fruit characteristics contributed by Marlborough fruit.

## 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 10.1% • pH 3.0 • TA 8.0g/l • Residual Sugar 43.77 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.