

2023 Pinot Gris

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

Where I'm From

Marlborough and Waipara

How I'm Grown

Favourable weather conditions ensured a successful growing season in Marlborough. Throughout the season, rainfall reached 95% of the long term average ensuring good water supply. With variable weather conditions, this gave low to moderate yields across Marlborough's sub-regions which resulted in looser bunches and ensured quality fruit. Dry weather during the harvest period meant the fruit was picked at optimal ripeness, enabling the varietal characteristics to shine through. For Pinot Gris, the settled autumn conditions and cool evenings allowed for extended hang time, resulting in slow grape ripening and development of complex flavours, with delicate floral aromas.

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 natural sugar which balances the acidity, making the wine off-dry. The wine was held on lees for two months to help build mouth feel & texture, then blended and bottled.

The Techy Stuff

Alc/Vol 12.5% • pH 3.5 • TA 6.1 g/l • Residual Sugar 6.7 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.