

2023 New Zealand Pure Light Pinot Gris

50% less alcohol, 45% less calories* without compromising on flavour. Delicate pear blossom aromatics with sweet spice. The palate is light yet textural, with flavours of quince paste and papaya. This lighter in alcohol Pinot Gris finishes fresh with balanced sweetness.

Where I'm From

New Zealand

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

After harvest the fruit was pressed before the juice was transferred into tank for fermentation. Yeasts specially selected to add texture and aromatics were used to prompt the ferment. Winemakers stopped the ferment at the precise time the balance of flavour and classic Marlborough acidity in the blend was achieved. The wine was then delicately dealcoholised using our spinning cone creating a full-flavoured Pinot Gris that is 50% less alcohol and 45% less calories compared to 12.5% alc./vol. wine.

The Techy Stuff

Alc/Vol 6% • pH 3.6 • TA 5.9 g/l • Residual Sugar 12 g/l
• 49 calories per 125ml serving



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Whatever your occasion, there's a
great Giesen wine to match.

*compared to 12.5% alc./vol. wine