

Vineyard Selection



GIESEN



PINOT GRIS 2023

NEW ZEALAND

This Pinot Gris entices you with fresh pear, peach and nuances of almond meal. Rich fruit with a touch of creaminess and subtle spice leading into a lively, off-dry finish.

VINEYARD REGION Marlborough and Waipara, New Zealand.

VINTAGE CONDITIONS

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.

WINEMAKING

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 and texture, then blended and bottled.

FOOD MATCH

A roasted pear and feta tart with a fresh seasonal summer salad.

WINE ANALYSIS

Alc/Vol: 12.5% | PH: 3.5 | TA: 6.1 g/L | RS: 6.7 g/L

CHIEF WINEMAKER

Duncan Shouler

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