



GIESEN

GEMSTONE

RIESLING

2022

We have created a unique, limited release Riesling. Thanks to the 2022 harvest we have been able to create a unique, limited release Riesling using grapes from Awatere Valley.

We fermented and matured a portion of the blend in granite, creating this precious gem: Gemstone by Giesen.

Expect wonderful tangerine, lime and subtle tropical fruit aromas on the nose. The palate bursts with sweet mandarin and lemon sherbet. Tight acidity gives the wine a delicious raciness, while the textured palate and residual sweetness provide richness and a finish that is balanced and moreish.

Awatere Valley

Riesling fruit was sourced from of New Zealand's outstanding cool climate grape growing regions.

Marlborough, renowned for its long warm days and cool evenings, adds a textural element, richness, citrus flavours and ageability.

Vintage Conditions

With lower temperatures during 2022 summer months this allowed a long slow ripening period which was perfect for concentrated flavour development and retaining acid levels.



Winemaking

Fruit was lightly pressed at the winery, then cold settled and racked before being fermented in stainless steel and granite fermenters. These special granite tanks are made from one giant slab of plutonic rock and the French have been fermenting in them for centuries. Granite acts a little like oak barrels; it lets air in during fermentation and ever so slightly 'sweats', which adds concentration to the wine. This ensures the portion matured in granite is clean, bright, and full of flavour. The fermentation was stopped at the desired residual sugar level to balance the mouthwatering natural acidity. The wine is racked post fermentation, then matured on light lees for 6 months to build texture and complexity.

Chief Winemaker

Jeremy Tod

Technical Specifications

Alc/Vol: 11.5% | pH: 3 | TA: 7.5 g/L | RS: 30 g/L

Food Match

Our winemakers suggest pairing our Gemstone Riesling with selection of classic fresh Vietnamese spring rolls.

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