



GIESEN

# GEMSTONE

RIESLING

2024

Introducing our 2024 limited release Gemstone Riesling. Once again we've brought together grapes from exceptional vineyards to craft a wine that reflects the unique character of this vintage. We fermented and matured a portion of the blend in granite, creating this precious gem: Gemstone by Giesen.

Expect wonderful citrus blossom and white floral aromas on the nose. The palate bursts with sweet mandarin and lemon sherbet. Tight acidity gives the wine delicious minerality, while the textured palate and residual sweetness provide richness and a finish that is balanced and moreish..

## Marlborough

Riesling fruit was sourced from one of New Zealand's outstanding cool climate grape growing regions. Marlborough, renowned for its long warm days and cool evenings; Cool evenings contribute richness, a textural element, citrus flavours and impressive ageability..

## Chief Winemaker

Jeremy Tod

## Technical Specifications

**Alc/Vol:** 10.5% | **pH:** 3.0 | **TA:** 8 g/L | **RS:** 22 g/L

## Food Match

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

## Vintage Conditions

For the 2023/4 growing season, we saw the change to an El Nino-driven weather system, resulting in dryness to the East of New Zealand. On March 14th, 2024, drought conditions were declared in Marlborough. Fortunately, the winter of 2023 was very wet, the second wettest on record, which was ideal for replenishing the soil and aquifers ahead of the new growing season. However, intermittent frosts in late October during the crucial flowering period led to a lower crop size for 2024. The lower yield, combined with near-perfect autumn weather during harvest, produced fruit with exceptional concentration and purity.

## 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, a tradition the French have embraced for centuries. Much like oak barrels, granite allows a gentle exchange of air during fermentation and subtly 'sweats,' enhancing the wine's concentration. 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.

