

2024 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

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. The Waipara and Marlborough wine regions both had early season frosts and inclement flowering, impacting yields, but along with the near perfect Autumn weather over harvest, the lower yields gave us excellent quality with concentration and purity of fruit.

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.