

2024 Riesling

Enjoy striking notes of lime and mandarin and delicious, succulent, juicy sweetness.

Where I'm From

Waipara and Marlborough, New Zealand

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 grape growing region had early season frosts and inclement flowering, impacting yields. Midsummer, the Waipara region recorded its hottest day since 2021, with temperatures reaching 36.9°C. Overall, the growing season's temperatures were near average. The Riesling aromatic grape thrives in low yielding and perfect weather conditions in early Autumn, so the fruit enjoyed more time on the vine to slowly develop flavour and concentration.

How I'm Made

After pressing and settling for 36 hours, the clear juice was fermented in a stainless steel tank, mostly at cool temperatures. We used a selection of different yeasts to amplify the regional characteristics of each parcel. Our winemakers tasted each parcel daily and stopped the ferment when the acid/sugar/alcohol balance was reached and aromas of spice and exotic tropical notes were present. Stopping the ferment early retains natural sugar which creates the beautiful off-dry element of this wine. Following blending this Riesling is kept on light lees until bottling, ensuring flavour intensity.

The Techy Stuff

Alc/Vol 10.1% • pH 3.0 • TA 8.0g/l • Residual Sugar 43.77 g/l

Match Me With...

A Vietnamese chicken salad with fresh mint, coriander and a touch of fresh chilli.



Share in four decades of passion and craft.
Whatever your occasion, there's a
great Giesen wine to match.