

Vineyard Selection



GIESEN



PINOT GRIS 2024 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

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.

WINEMAKING

Each parcel of Pinot Gris was harvested at optimum ripeness. Short skin contact adds flavour and texture to the wine: fermented in stainless steel tanks, we used varietally specific yeast to enhance aromatic intensity. We stopped the ferment early to retain a small amount of natural sugar to balance the acidity and to give the wine its off-dry style. The wine was held on lees 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: 3.4 | TA: 5.3 g/L | RS: 6.0 g/L

CHIEF WINEMAKER *Jeremy Tod*

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