

2025 Pinot Gris

Fresh and rich, with pear flavours, a hint of creaminess and spice, and a smooth off-dry finish.

Where I'm From

Waipara, Hawkes Bay and Marlborough

How I'm Grown

Sourced from three outstanding cool-climate regions - Waipara, Hawkes Bay and Marlborough, our 2025 Pinot Gris captures the best of New Zealand's cool-climate winemaking. Waipara contributed purity and lifted aromatics, while Hawkes's Bay delivered richness and weight thanks to its warm, dry season. A touch of Marlborough fruit added brightness and freshness to the blend. The result is a smooth, easy-drinking Pinot Gris with fresh pear and orchard fruit flavours, soft spice and an off-dry finish.

How I'm Made

Each parcel from Waipara, Hawke's Bay, and Marlborough was harvested at optimum ripeness. Fermentation took place in stainless steel tanks, using carefully selected aromatic yeasts to enhance fruit intensity. To balance natural acidity, a portion of the ferment was stopped early, leaving a touch of natural sweetness that gives the wine its off-dry style. A short time on lees added roundness and softness before the final blend was crafted and bottled fresh to capture vibrancy.

The Techy Stuff

Alc/Vol 12.1% • pH 3.65 • TA 5 g/l • Residual Sugar 5.6 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.