



GIESEN

GEMSTONE

RIESLING

2025

Introducing our 2025 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 lime and subtle tropical fruit aromas on the nose. The palate bursts with sweet mandarin and lemon sherbet. Tight acidity gives the wine a delicious raciness, while the textured palate and residual sweetness provide richness and a finish that is balanced and moreish.

Marlborough

Riesling fruit was sourced from Marlborough, one of New Zealand's outstanding cool-climate grape-growing regions. Renowned for its long, warm days and cool evenings, Marlborough imparts texture, richness, citrus flavours, and excellent ageability.

Chief Winemaker

Jeremy Tod

Technical Specifications

Alc/Vol: 11.2% | pH: 2.9 | TA: 8 g/L | RS: 16.0 g/L

Food Match

Our winemakers suggest pairing our Gemstone Riesling with Vietnamese Salad with Chilli Prawns.

Vintage Conditions

The 2025 vintage in Marlborough was driven by an early, warm start and consistent conditions across the region's sub-regions. Budburst occurred a week ahead of the long-term average, thanks to a mild, dry spring. A single light frost in September was expertly managed, with minimal disruption. Early summer brought well-timed warmth and rainfall, powering strong canopy development and delivering excellent flowering and fruit set by December. Cooler conditions in January and February locked in natural acidity, while a warm, dry March extended a slow, even ripening - classic 'Indian summer' conditions. With extended hang times of up to 120 days, fruit was harvested in excellent condition, combining flavour concentration and balance.

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 5 months to build texture and complexity.

