

2016 VINTAGE

PINOT GRIS



For more than three decades the Giesen brothers have created great wines that people around the world love. Great wines are the ones we remember from fun experiences with family and friends, that's why we created Giesen Estate. Our Estate wines showcase distinctive regional varieties which are generous, smooth, relaxing and most of all taste great. Treat yourself or enjoy with family and friends.

Our Pinot Gris has pear, peach and almond meal aromas with a textured mid-palate, rich fruit and structural persistent finish.

Winemakers: Nikolai St George and Andrew Blake

VINEYARD REGION 6 Marlborough, 2 Hawke's Bay, 3 Waipara.

WINEMAKING Each parcel was harvested at optimum ripeness, pressing commenced immediately on arrival to the winery. Fermented in stainless steel tanks using selected yeast strains at temperatures 12-15C. The wine was held on lees for a further two months before blending in early June and bottling in early July.

VINTAGE CONDITIONS The Marlborough, Hawke's Bay and Waipara growing season had a marked similarity. Cooler temperatures in the respective regions during the flowering period reduced berry size and bunch weights. As is often the case with the smaller berries, the flavours are more intense and concentrated. The warm dry conditions leading into harvest across much of New Zealand ensured the flavour, acidity and sugar levels of the grapes all benefited from the increased hang time. The fruit in each block was picked at optimum ripeness.

NOSE Apple, Pear, Ripe Peach, Almond Meal, Floral, Quince Aromatics.

PALATE Well balanced textural mid palate, touch of creaminess, subtle spice, rich fruit and structural persistent finish.

WINE ANALYSIS: **Alc/Vol:** 12.5% | **TA:** 5.92 g/L | **Residual Sugar:** 8.2 g/L

Food match

Roasted pear and feta tart, fresh summer salad leaves.

