

2016

GIESEN ESTATE

NEW ZEALAND

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 textural mid-palate, rich fruit and structural persistent finish.

WINEMAKERS: NIKOLAI ST GEORGE, 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. Fermentation ceased with cooling at the desired residual sugar balance for each component. Held on lees for 2 months before blending in early June and bottling in early July.

VINTAGE CONDITIONS

In Marlborough, whilst it was a dry 2015 winter, with high enough irrigation reserves, the soil moisture was high enough to maintain exceptionally healthy vines. Early December, the average air temperature increased which resulted in a particularly successful flowering period. Rain events in January and February ensured that fruit set and berry development conditions were ideal. With increased temperatures from February onwards, it was the perfect sought-after ripening environment that favours flavour development, while retaining acidity with the cooler nights. Hawke's Bay had a late start to the season, but was followed by a very warm summer and early Autumn with average rainfall during the ripening phase. If the season in Hawke's Bay lingers on to late April (like 2016) generally Hawke's Bay wines are very strong – delicious!

The 2015/16 season in Waipara was full of extremes, mostly extremely dry, but settled. Rain in January was perfect for growing healthy vines. Warm conditions in early August and then cooler conditions towards the end of August ensured good hang time for the fruit which was beautiful, clean with excellent concentration.

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

AGING POTENTIAL

Three to five years.

