

2016 RIESLING NEW ZEALAND



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.

This Riesling is a medium sweet style with striking notes of citrus blossom, lime and sweet mandarin. A succulent, juicy sweetness and a crisp clean finish.

Vineyard region	Blended from cool-climate vineyards throughout Marlborough and Waipara.
Vintage conditions	Following a dry winter the vines had to rely on soil moisture levels to maintain healthy condition. In early December the average temperature increased leading to a successful flowering. Rain in January and February arrived at the right time ensuring ideal conditions for berry development.
Winemaker	Nikolai St George and Andrew Blake
Winemaking	After pressing and settling for 36 hours the clear juice was fermented in separate vineyard batches mostly at cool temperatures. The ferments were all clean and steady with some great spice and exotic tropical aromas being expressed. We stopped the ferments when the crucial acid/sugar/alcohol balance was reached. The wine was blended and kept on light lees until bottling in May 2016.
Wine info:	Alc/Vol: 10.5% pH: 3.14 TA: 6.9 g/L Residual Sugar: 40 g/L

Food match

Our winemakers suggest pairing the Estate Riesling with a fresh Spicy Thai chicken salad with vermicelli, fresh mint and coriander.

