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.

Winemakers:
Nikolai St George & Andrew Blake

**Vineyard Region**
Blended from cool-climate vineyards throughout Marlborough and Waipara.

**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.

**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.

**Nose**
Striking notes of citrus blossom, lime and sweet mandarin with rich sweet honeysuckle aromas.

**Palate**
Succulent, juicy sweetness, citrus, pure and clean, vibrant, balance between dry and refreshing acidity.

**Wine analysis**
Alc: 10.5% | pH: 3.14 | TA: 6.9 g/L | RS: 40 g/L

**Accolades**
Los Angeles International Wine Competition 2017
*Gold & 96 Point Score*

Los Angeles International Wine Competition 2015
*Gold & 95 Point Score* *(2013 VINTAGE)*

Los Angeles International Wine Competition 2014
*Gold & 94 Point Score* *(2013 VINTAGE)*

San Francisco International Wine Competition 2014
*Gold & 93 Point Score* *(2013 VINTAGE)*

Critics Challenge
*Best in Class, Platinum Medal & 95 Point Score* *(2013 VINTAGE)*