

2017

GEMSTONE BY GIESEN RIESLING



GEMSTONE

Giesen has a quality Riesling pedigree, with Giesen Estate Riesling being the highest selling Riesling in New Zealand. Thanks to the bounty of the 2017 harvest we have been able to create a unique, limited release Riesling. Selecting handpicked Riesling grapes from our Eden vineyard, we fermented and matured a part of the blend in granite, creating this precious gem, Gemstone by Giesen.

This wine is enticing and textural with notes of luscious citrus blossom and white florals. A beautiful flow and balance with subtle sweetness and hints of smokiness.

Vineyard region	All the fruit came exclusively from the Giesen-owned Eden Valley Vineyard in the lower Waihopai Valley.
Vintage conditions	Vintage 2017 delivered a smaller than predicted crop ensuring the vibrant, fruit-driven wines the region is so well known for. Nature threw in some challenges along the way, with a major earthquake, a cool and windy summer, and stints of rain in autumn. The temperature cooled as summer progressed and inclement weather over flowering reduced yield predictions helping balance the crop and ensuring concentrated flavours and ripening potential in the fruit.
Winemaker	Nikolai St George
Winemaking	<p>Riesling vines in the Giesen-owned Eden Vineyard in the lower Waihopai Valley were intensely managed. The vines have an average age of more than 20 years and we hand thinned the shoots and the crop to ensure pure and intense flavour. Fruit was hand harvested before being pressed as whole bunches. The free run juice was fermented in a combination of granite tanks, used French oak barrels and stainless.</p> <p>Nikolai says "It's the use of granite which makes Gemstone special. Granite tanks are made from one giant slab of volcanic rock and the French have been fermenting in them for centuries. Granite is exceptional for stabilising temperature, tempering the heat generated by fermenting juice, storing the heat built up and then returning it slowly when external temperatures drop. Flavour is enhanced by granite acting a little like oak barrels. It allows air in and the vessel ever so slightly sweats, this slight evaporation adds concentration to the wine. All this adds up to ensure wine matured in granite is clean, bright and full of flavour."</p> <p>After fermentation the wine was matured on light lees for five months. When the winemakers blended the parcels they included 25% from granite because of the intense, pure Riesling flavour it provides.</p>

Wine info: Alc/Vol: 10% | pH: 3.0 | TA: 8.67 g/L | Residual Sugar: 35 g/L

Food match

Our winemakers suggest pairing the Gemstone Riesling with Vietnamese fresh spring rolls.

