

## 2017 VINTAGE

# NEW ZEALAND Pinot Gris



The Giesen Estate range of wines are generous and honest. Sourced from vineyards located predominantly in the Southern Valleys of Marlborough. This Pinot Gris entices you with fresh pear, peach and nuances of almond meal. Rich fruit with a touch of creaminess and subtle spice leads into a lively, off-dry finish.

#### Winemakers:

Nikolai St George & Andrew Blake



#### Vineyard Region

Marlborough, Waipara and Hawke's Bay

#### 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

Summer started early in Marlborough, with warm weather leading to good flavour development, indicating the potential for great wine. Good rainfall from October onwards was a welcome break from several dry seasons. The temperature cooled as summer progressed and inclement weather over flowering reduced yield predictions for many blocks, helping balance crops. Expecting a later harvest than typical, our viticulturists chose to drop more crop over the growing period, to ensure better flavours and ripening potential in the fruit. The harvest period presented challenges with intermittent rain but with balanced, well managed vines all fruit was harvested in great condition.

#### Nose

Fresh pear, peach and nuances of almond meal.

#### Palate

Rich fruit with a touch of creaminess and subtle spice leads into a lively, off-dry finish.

#### Wine analysis

Alc: 12% | pH: 3.50 | TA: 5.24 g/L | RS: 5.3 g/L

