

# 2018 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 2018 harvest we have been able to create a unique, limited release Riesling. Selecting Riesling grapes from Awatere Valley, we fermented and matured a portion 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, minerality and a lingering character-filled finish.**

**Vineyard region** Riesling fruit was sourced exclusively from a single vineyard in the Awatere Valley for its perfect condition and concentration. Awatere fruit often shows beautiful natural minerality and retains naturally lower pH due to cool nights. The classic Riesling citrus characters and floral notes are typical of Riesling from this Marlborough sub-region.

**Vintage conditions** 2018 saw one of the best flowerings in history, which gave us bunches of fruit full of evenly sized berries, this ensured there was even ripening throughout the bunches. It was the hottest January on record, which meant the vines progressed through the season well ahead of the long term average. Careful vine management, including leaf cover, was crucial in order to retain varietal character especially during periods of hot dry weather through the midpoint of the growing season, this involved extra hand work to ensure the correct balance of airflow and shading was achieved. This advanced growing season resulted in fruit being harvested on average 10 days ahead of schedule which meant it was safely tucked away in the winery before any significant rain was experienced.

**Winemaker** Nikolai St George

**Winemaking** Once the Riesling fruit is harvested in the cool of the morning it is transported immediately to the winery and pressed as soon as it arrives, to minimise skin contact to retain purity of flavour. The free run juice is divided into three parcels for fermentation, a portion went into Giesen's large granite tanks, a second parcel went into 500L French oak barrels with at least four years age and the final parcel went into stainless steel tanks. It's the inclusion of wine fermented and matured in granite which makes Gemstone special. Granite tanks are made from one giant slab of plutonic rock and the French have been fermenting in them for centuries. Granite acts a little like oak barrels, it lets air in during fermentation and then ever so slightly 'sweats', this slight evaporation adds concentration to the wine. This ensures the wine portion matured in granite is clean, bright and full of flavour. The 2018 vintage saw the winemaking team adding its own new world winemaking twist to the centuries old tradition of winemaking with granite. During fermentation the granite tanks used their granite lids which allowed air in, causing slight evaporation adding concentration to the wine. However, once fermentation stopped, Giesen replaced the traditional granite covers with floating stainless steel lids which the winemaking team specially designed. The new floating stainless steel lids stopped the passage of air which meant the wine retained its bright, clean fruit flavours. After fermentation the wine was held on lees for two months before the three parcels were blended ahead of bottling.

**Wine info:** Alc/Vol: 10.5% | pH: 3.14 | TA: 7.65 g/L | Residual Sugar: 39 g/L

## Food match

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



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