

LIGHTER IN ALCOHOL

Pinot Gris

2018 | MARLBOROUGH



For more than three decades the Giesen brothers have created great wines that people around the world love. These wines are the ones we remember from fun experiences with family and friends, that's why we created Giesen Pure Light.

With all the great flavour from a Marlborough Pinot Gris but 25% naturally lighter in alcohol compared to our standard Giesen Pinot Gris.

Winemaker: Nikolai St George

VINEYARD REGION | AWATERE VALLEY, MARLBOROUGH

Fruit is sourced from a single vineyard in the Awatere Valley in Marlborough. This vineyard has a stoney soil profile that allows drainage which helps with early flavour development in the fruit.

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.

Fruit for this Pinot Gris came from one vineyard block that typically adds texture to the wine. Fruit was picked early at harvest time when the fruit characters are generous and ripe but with a reduced sugar content that gives us a naturally lighter alcohol wine.

WINEMAKING

The early harvested fruit is pressed to tank for fermentation. A controlled ferment using yeasts that are hand selected for their texture and ability to express aromatic characters of the Pinot Gris fruit are used. During the fermentation process the sugars in the fruit are converted to alcohol by yeast. Therefore the lower the starting sugar content of the fruit, the lower the alcohol content of the final wine. The ferment is stopped to retain some residual/natural sweetness that helps to balance the classic Marlborough acidity. The wine is blended soon after fermentation is completed, and then bottled.

TASTE PROFILE

Delicate pear blossom aromatics with sweet spice. The palate is light yet textural, with flavours of quince paste and papaya. This lighter in alcohol Pinot Gris finishes fresh with balanced sweetness.

WINE INFO: ALC/VOL: 9.5% | **PH:** 3.26 | **TA:** 6.5 G/L | **RS:** 8.9 G/M



NEW ZEALAND
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