



For almost four 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.

This Riesling has become a New Zealand legend, highly awarded and the country's number one seller.

It's not surprising given its striking notes of lime and mandarin and its delicious, succulent juicy

sweetness finished with a clean acid backbone.

Winemaker: Nikolai St George, four-time winner of New Zealand Winemaker of the Year.

VINEYARD REGION

Blended from cool-climate vineyards throughout Marlborough and Waipara. The fruit selected from Marlborough adds a textural element, richness, citrus flavours and ageability to the wine. Waipara gives us our fabulous floral aromatics.

VINTAGE CONDITIONS

The dry 2019 vintage created a bounty of intense flavour and quality for our Marlborough vineyards. From veraison throughout the growing season the hot, dry conditions favoured our vineyards as they have good access to water. This coupled with the season's warmth, created quality fruit with generous aromatics, concentrated flavour, texture and lovely natural acidity.

WINEMAKING

After pressing and settling for 36 hours, the clear juice was fermented in separate vineyard batches, mostly at cool temperatures. We used a selection of different yeasts to amplify the regional characteristics of the Marlborough portion of the blend. Our winemakers tasted each parcel daily and stopped the ferment when the acid/sugar/alcohol balance was reached and when the aromas of spice and exotic tropical notes were present. Stopping the ferment early retains natural sugar which creates the beautiful off-dry element of this wine. Following blending this Riesling is kept on light lees until bottling, ensuring flavour flavour-intensity.

WINE INFO:

Alc/Vol: 9.5% | **pH:** 3.1 | **TA:** 6.9 g/L | **Residual Sugar:** 42 g/L

Food match

This Riesling is perfectly matched with every occasion! If you're looking for a food match our winemakers suggest enjoying it with a Vietnamese chicken salad with fresh mint, coriander and a touch of fresh chilli.





