2020 Marlborough Pure Light Pinot Gris

With all the great flavour of Marlborough Pinot Gris this is naturally 25% lighter in alcohol compared to our standard Giesen Pinot Gris.

Where I'm From

Marlborough, New Zealand

How I'm Grown

The 2020 harvest season will be one to remember for decades to come. Just as harvest had started the government announced a nationwide lockdown due to COVID-19. Despite the adversities that this put on the team, 2020 produced some spectacular results with top quality fruit and what will be an outstanding vintage. Marlborough saw a mild start to the growing season, with the soil retaining a good level of moisture after a fairly dry winter period. Budburst was nice and even, and settled weather during the harvest period allowed fruit to be picked at optimum flavour spectrums.

How I'm Made

After early harvest the fruit was pressed before the juice was pumped into tank for fermentation. Yeasts specially selected to add texture and aromatics were used to prompt the ferment. During fermentation sugars are converted to alcohol and as this fruit was picked when it was naturally lower in sugar it created a wine with a lower alcohol. Winemakers stopped the ferment at the precise time the balance of flavour and classic Marlborough acidity was achieved, creating a full-flavoured, lighter in alcohol wine.

The Techy Stuff

Alc 9% • pH 3.1 • TA 6.2 g/l • Residual Sugar 16 g/l

Match Me With...

Try it accompanied with a fresh salad of rocket, pear and blue cheese.



