

2021 Marlborough Pure Light Pinot Gris

Naturally 25% lighter in alcohol, but with all the great flavour of our Giesen Estate Pinot Gris.

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.

Where I'm From

Marlborough, New Zealand

How I'm Grown

Weather during the 2020 growing season had a significant effect on the region's fruit set, with a high number of small berries in the bunches reducing yield and promoting concentration of aromas and flavours in the grapes. The summer ripening period was slightly cooler than normal, with rainfall only 38.9% of the long-term average. This long, slow ripening period allowed the winemaking team to block pick grapes as they reached optimal ripeness, without any inclement weather pressure. A few cooler evenings during the lead-in to harvest helped the berries to retain acidity and promote the fresh, vibrant flavours we love in Marlborough fruit.

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/Vol 9% • pH 3.4 • TA 5.9 g/l • Residual Sugar 16 g/l

Match Me With...

Fresh salad of rocket, pear and blue cheese.



Share in four decades of passion and craft.
Whatever your occasion, there's a
great Giesen wine to match.