

2017

Riesling

NEW ZEALAND



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 is a medium sweet style with striking notes of citrus blossom, lime and sweet mandarin. A succulent, juicy sweetness and a crisp clean finish.

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 In Marlborough, the growing season was cool and windy with rain scattered throughout. Through meticulous viticulture management the crops were healthy and had a lot of 'punch'. Vintage was a game of two halves; dry the first half, then wet the second. Sourcing fruit from both Waipara and Marlborough wine regions ensured excellent consistency of Riesling fruit.

Winemaker Nikolai St George

Winemaking After pressing and settling for 36 hours, the clear juice is fermented in separate vineyard batches, mostly at cool temperatures. We use a selection of different yeasts to amplify the regional characteristics of the Marlborough portion of the blend. Our winemakers taste each parcel daily and stop the ferment when the acid/sugar/alcohol balance is reached and when the aromas of spice & exotic tropical notes are present. Stopping the ferment early also leaves behind some natural sugar hence the beautiful off-dry component of the wine. The Riesling is blended and then kept on light lees until bottling.

Wine info: Alc/Vol: 10.5% | pH: 3.13 | TA: 7.5 g/L | Residual Sugar: 40.4 g/L

Food match

Our winemakers suggest pairing the Estate Riesling with a fresh spicy Thai chicken salad with vermicelli, fresh mint and coriander.

