



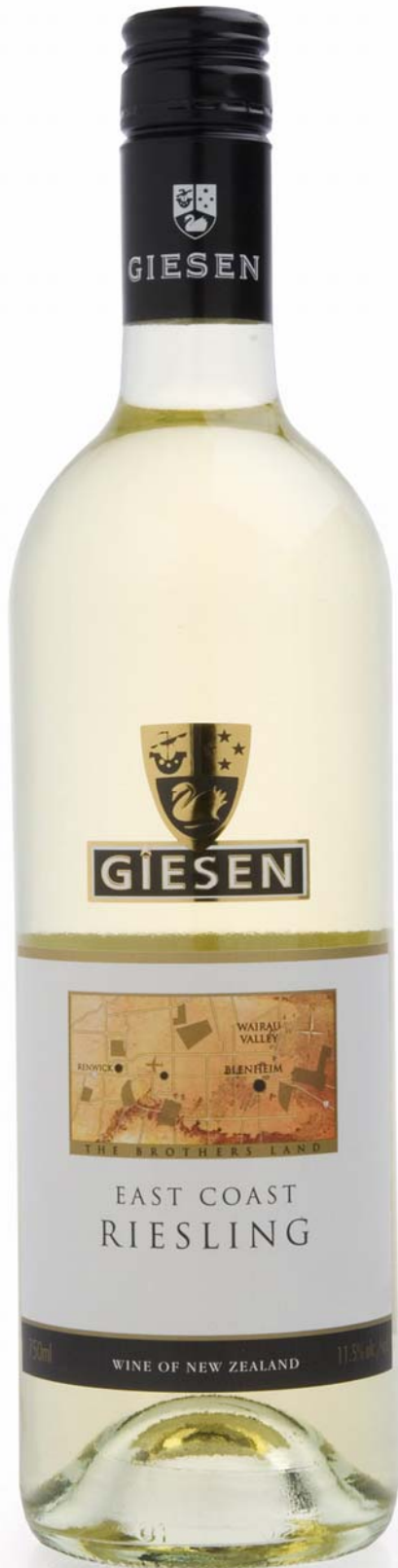
GIESEN

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2005

EAST COAST

RIESLING



Date of Harvest 30th April 2005
Region East Coast
Brix at Harvest 21
TA at Harvest 8.8 g/L
pH at Harvest 3.15
Color Pale - Medium yellow
Bouquet Concentrated ripe lemon with notes of ginger, citrus blossom and apricot.

Taste The palate is intensely fruity with an elegant acidity. A citrus tang on the finish provides focus to a medium bodied palate.

pH in Wine 3.04
TA in Wine 8.4 g/L
Wine residual sugar 17 g/L
Wine % alcohol 11.5%
Aging Potential 3 - 5 years

Comments The fruit was sourced from Giesen's own vineyards in the Waihopai Valley and was supplemented with contract grown fruit. The aroma and flavor profile was distinctive from early on in the fermentation with considerable fruit intensity and ginger, spice and stonefruit characters to the fore. The wine was fermented over 6 weeks by yeast selected for their ability to ferment Riesling through to the desired sugar levels. The wine was held on yeast lees post ferment to enhance both the bouquet and palate. The fruit driven style with some residual sugar is best enjoyed well chilled with a cheese board or with Asian dishes.