



The Brothers

MARLBOROUGH PINOT NOIR 2016



Just as the three Giesen brothers journey brought them to New Zealand we travel to great lengths to find the best of every vintage, then craft The Brothers wines to create rich and rewarding wines which retain elegance and purity.

The 2016 harvest tested the viticulture and winemaking teams abilities to produce graceful Pinot Noir. However, they succeeded with this feminine Pinot Noir fine boned and perfumed, exuding aromatic florals and dark red skinned fruits on the nose. Acid purity with chalky fine tannins enhance the palate.

Winemakers: Nikloli St George, Duncan Shoulder and Martin Bell

VINEYARD REGION

Southern Valleys

WINEMAKING

Harvested by hand.

Fermented on skins with indigenous and other yeasts.

Basket pressed to 100% French oak barrels, 20% of which were new.

Minimal fining and gentle, low pressure filtration.

VINTAGE CONDITIONS

The lead up to the 2016 harvest was challenging with the warm weather bringing tropical storms. The moisture led to heavier crops with our viticulture team working hard to thin the crop, thus ensuring concentration of flavours and the health of the fruit was retained. Selective hand harvesting began on 16 March and was completed by 13 April.

NOSE

Dark cocoa enhanced by red flower petal florals and Damson plum, combine beautifully with the savoury lavender notes leaping from the glass.

PALATE

The tannins are fine boned and chalky, accentuating the fruit sweetness on the palate. The acid backbone melds to provide poise on the palate.

WINE ANALYSIS:

Alc/Vol: 13% | pH: 3.63 | TA: 5.48g/L | Residual Sugar: 0.19g/L

AGING POTENTIAL:

5 years

FOOD MATCH

Seared venison loin with juniper berry, gin flavours, sautéed mushrooms and seasonal vegetables.



GIESENWINES.CO.NZ