

2016 PINOT NOIR MARLBOROUGH



For more than three 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 is a Pinot Noir with wonderful red cherry, spices, bramble fruit and lifted florals. The fine tannins balance well with its acid backbone creating a generous, smooth wine.

Vineyard region Marlborough's Wairau and Awatere Valleys

Vintage conditions The 2015/2016 growing season began with a very warm period. To retain fruit flavour we counteracted this heat and growth by manually lowering yield. Grapes were selectively harvested as each vineyard block ripened, ensuring the fruit was full flavoured and would create wine with brightness and length.

Winemaker Nikolai St George and Andrew Blake

Winemaking Fruit was picked selectively over multiple days. Once at the winery it was crushed and cold soaked for four to six days, before fermentation on skins for 16 to 29 days with indigenous and commercial yeasts. It was left to age in French oak for 10 months. The Pinot Noir received a gentle egg fining before filtration and bottling.

Wine info: Alc/Vol: 13.5% | pH: 3.57 | TA: 5.35g/L | Residual Sugar: 2.5g/L

Food match

Our winemakers suggest pairing the 2016 Estate Pinot Noir with Crispy five spice scented, Peking Duck pancakes, hoisin sauce, Asian greens.

