

2016 VINTAGE

MARLBOROUGH Pinot Noir



The Giesen Estate range of wines are generous and honest. Sourced from vineyards located predominantly in the Southern Valleys of Marlborough. Using indigenous yeasts and aged in French Oak this is a Pinot Noir with wonderful cherry, bramble and earthy nuances, the palate is finely structured.

Winemakers:

Nikolai St George & Andrew Blake



Vineyard Region

Marlborough's Wairau and Awatere Valleys

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.

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.

Nose

Red cherry, clove, brambles, lavender and freshly tilled earth.

Palate

Cherry, warm spice, supple fruit and silky tannin with a finely structured palate.

Wine analysis

Alc: 13.5% | pH: 3.57 | TA: 5.35 g/L | RS: 2.5 g/L

Aging potential

Best consumed within five years.

Accolades

Burghound Review 2016 - **91 Points**

New World Wine Awards 2015 - **Silver**

Marlborough Wine Show 2015 - **Silver**

