

2017 Pinot Noir MARLBOROUGH



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 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	Predominantly Wairau Valley in Marlborough
Vintage conditions	The growing conditions for the 2017 season was cool and windy, with intermittent rain showers, which meant very little irrigation was required. Premium Pinot Noir 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
Winemaking	Once at the winery, fruit was crushed and cold soaked for four to six days. Fermentation on skins occurred for 16 to 29 days. The winemaking team treat ferments gently to avoid over-extraction to produce a soft gentle Pinot Noir. Yeasts that can handle high fermentation temperatures are chosen, this helps to stabilise colour as much as possible & to heighten flavours in the wine. The aim is to extract as much colour as possible but not extract too much tannin, a balancing act our winemakers have mastered. The wine was aged on good quality clean lees in French oak for eight months to help build natural sweetness and texture.

Wine info: Alc/Vol: 13% | pH: 3.68 | TA: 5.14g/L | Residual Sugar: <2.5g/L

Food match

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

