

# Pinot Noir

2018 | 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*

*Winemakers: Nikolai St George*

## VINEYARD REGION | WAIRAU AND AWATERE VALLEYS, MARLBOROUGH

The fruit we select from the Wairau Valley gives the blend bright red fruit flavours. Compared to the Wairau Valley, the Awatere Valley is cooler at night giving fruit with intense dark colour and wild herb complexity.

## VINTAGE CONDITIONS

The summer of 2018 boasts the hottest January on record in Marlborough. The heat coupled with low precipitation early in the summer contributed to quick-flowering bunches of unusually consistent size and uniformity. Careful vine management was carried out at crucial stages, including moderate leaf plucking to ensure light, airy canopies that retained enough leaf for full fruit maturity while not over-exposing the fruit to the heat. Underground, the roots struggled to find water, which created balance with the less vigorous canopy growth. Later in the summer, rain freshened up growth and allowed the vines to fully ripen the fruit before selective harvesting and delivery to the winery.

## 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 six months to help build natural sweetness and texture.

## WINE INFO:

**Alc/Vol:** 12.6% | **pH:** 3.7 | **TA:** 5.39 g/L | **Residual Sugar:** <2g/L

### Food match

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



NEW ZEALAND  
**WINERY OF THE YEAR**  
2018 MELBOURNE INTERNATIONAL WINE COMPETITION



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