

ORGANIC
Pinot Noir

2015 | SOUTHERN VALLEYS

Limited Edition



The three founding Giesen brothers believe legacy is vital and to that end, as a forever gift for their family they want to leave the land better than they found it. That's why they're passionate about organics, as a way to improve the environment. What's more, after significant investment in organic vineyards the Giesen brothers have been delighted by the premium quality of the grapes and the rich, intense wines which organic fruit create.

This limited edition organic Pinot Noir has a delicious intensity, which is realised on the palate with a smooth, silky texture delivering ripe cherry and wild berry flavours which finish long and elegant thanks to its perfect balance.

Winemaker: Nikolai St George

ORGANIC VINEYARDS:

Organic vines are hand tended with support from a specially imported Italian Geier 'Crawler' which helps with vine weeding and trimming. Weighing just over a tonne, and with a width of 1.1m, the crawler has less downward pressure than a human footprint! This special machine supports Giesen's minimal compaction philosophy for its high density, organic vineyards - ensuring nutrient rich soil which guarantees premium, full flavoured fruit.

VINTAGE CONDITIONS:

Great weather meant the 2015 vintage delivered - our winemakers were delighted by quality fruit with intensity of flavour. The warmth allowed early picking, which meant the fruit had lower sugar levels allowing the depth of flavour to shine through and ensuring the finished wines show great terroir.

WINEMAKING:

Fruit was gently de-stemmed as soon as it arrived at the winery and then added to open top fermenters by gravity. A cold soak for five to seven days allowed the early development of colour and flavour prior to fermentation. Delicate hand plunging of the ferments ensure soft extraction of tannin and colour. After 14 days maceration the fruit was gently basket pressed with the free run wine aged in French oak 300L barrels for 12 months. It then received a further 24 months bottle ageing before release creating superb complexity.

HARVEST COMPOSITION:

Brix Range: 22.5-23.5 Brix | **pH Range:** 3.35 | **Titrateable Acidity:** 6.1 g/L

WINE COMPOSITION:

Alc/Vol: 13.5% | **Titrateable Acidity:** 6.1 g/L | **Residual Sugar:** 0.1 g/L



Made from organically grown grapes.
Certified by BioGro NZ 5096

Food match

The key to the perfect food match is to find the perfect occasion. When you're enjoying time with friends and family serve this wine alongside a decadent, rich dish such as Chinese five spice duck - or for something European, French-style cassoulet.



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