

With almost four decades of Marlborough winemaking experience, the three Giesen brothers have come to know the region intimately, its best vineyards and its terroir. In 2008 they challenged our winemaking and viticulture teams to craft a collection of wines true to their vineyard, which spoke of their special place. Our Single Vineyard Selection was born in 2011. They are our icon wines, the best of the best. The journey of each wine starts in a Marlborough vineyard selected for its unique terroir and climate. They are then nurtured with meticulous hands-on viticulture to ensure fruit produces highly concentrated flavour. Our winemaking expertise then allows these wines to speak for themselves, their purity becoming a showcase of the land. We are proud to share our Single Vineyard Selection with you.



WINEMAKERS

Nikolai St. George
- Four times winner of
Winemaker of the Year



www.giesenwines.co.nz

SINGLE VINEYARD SELECTION PINOT NOIR 2016 RIDGE BLOCK

VITICULTURE REGION	Marlborough's Wairau Valley - Southern Valley's sub region- New Zealand.
VINEYARD HISTORY	Looking to exploit the site's unique location, the vineyard started redevelopment in 2009. Using a renowned French soil scientist, sampling revealed ground composition similar to the Rhone Valley and foothills of the French Alps, rich in minerals, nutrients and excellent water holding capacity. The focus shifted to high density planting Pinot Noir and Syrah vines and farming the vineyard organically (moving from 20,000 vines to over 40,000). The project paid off, in 2016 The Ridge Block Pinot Noir 2013 was awarded the coveted IWSC international Pinot Noir of the Year, testament to the potential of this vineyard site.
SIZE	Full vineyard site 8.54 Ha
PRUNING	Cane & spur pruned, two cane, off a low fruiting wire
SOIL STRUCTURE	Sitting below Fairhall Southern side valleys - carved by ancient glaciers, deep silt gravels within dispersed underlying light clays, free draining, top solid rich in organic matter 20-40cm rich in silt, 40-100cm layers of gravels rich in iron, great porosity and good moisture content
VINTAGE REPORT	A dry Marlborough winter created some concern for the growing season. However, it was unnecessary as soil moisture levels were high enough to maintain exceptionally healthy vines through spring. In early December, warm average air temperatures helped ensure successful flowering. Timely rainfall in January and February ensured ideal fruit set and berry development. Dedicated yield and canopy management throughout the summer ensured balanced crops were maintained with light airy canopies that allowed dappled light and good air movement around the ripening fruit. Warm temperatures from February created the perfect ripening environment for flavour development. Overall vintage 2016 delivered fully ripe fruit with intense flavour and concentration.
WINEMAKING HARVEST	Block picked, hand harvested- picking based on physiological ripeness.
FERMENTATION	Minimal cold soak, followed by up to 25 days on skins. The fermentations were long and cool as not to overly extract the tannin from the fruit.
PRESSING MATURATION	Basket pressed. 25% new oak, 70% second fill in 300L French Hogsheads.
DECANTER	Recommended
BREATH	Six hours
SERVING TEMPERATURE	17 degrees (winter months to 19 degrees)
WINE ANALYSIS	Alcohol: 13.4% TA: 4.36g/L pH: 3.75 RS: .28g/L
AGING POTENTIAL	10 years