

# 2019 Marlborough Pinot Noir

This is a Pinot Noir with wonderful red cherry, spices, bramble fruit and lifted florals.

## Where I'm From

Wairau and Awatere Valleys, Marlborough New Zealand

## How I'm Grown

The dry 2019 growing season created a bounty of intense flavours and quality within our Marlborough vineyards. The summer was hot and dry, creating fruit with generous aromatics, concentrated flavour, texture and lovely natural acidity.

## How I'm Made

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.

## The Techy Stuff

Alc 12% • pH 3.56 • TA 5.86 g/l • Residual Sugar 2.66 g/l

## Match Me With...

Crispy five spice scented, Peking duck pancakes, hoison sauce and Asian greens.



Share in four decades of passion and craft. Whatever your occasion, there's a great Giesen wine to match.