



GIESEN

Organic

PINOT NOIR 2019



The three founding Giesen brothers believe legacy is vital, and to that end, they aim to leave the land better than they found it. That's why they're passionate about organics - as a means of improving the environment. What's more, significant investment in organic vineyards has seen the Giesen brothers delighted by the quality of the grapes and the rich, intense wines resulting from our premium organic fruit.

An organic Pinot Noir with beautiful dark black fruits, with a mix of spice and liquorice. Chalky tannins thread through the succulent delicious fruit.

Winemaker: Duncan Shouler

Viticulture Region: Southern Valleys, Marlborough, New Zealand



Organic Vineyards: Fruit was sourced from two premium vineyards in Marlborough's Southern Valleys, certified organic by BioGro New Zealand. High density planting in both vineyards creates natural competition among the vines, reducing vigour, promoting root structure, and intensifying flavour.

Vintage Conditions: The dry 2019 vintage created a bounty of intense flavour and quality for our Marlborough vineyards. From veraison throughout the growing season the hot, dry conditions favoured our vineyards in the Southern Valleys as soil structures have strong water retention properties. This coupled with the warmth, created quality fruit with generous aromatics, concentrated flavour, texture, colour and lovely natural acidity.

Winemaking: Fruit was gently de-stemmed as soon as it arrived at the winery, then gravity-fed to open top fermenters to keep the fruit intact. Cold soaking for seven to nine days allowed early development of colour and flavour prior to fermentation. The wine was macerated for fourteen days before being basket pressed. The free-run juice was aged in 300L French oak barrels for twelve months, resulting in a complex, full-bodied Organic Pinot Noir.

Technical Information: Alc/Vol: 13% | pH: 3.56 | TA: 5.19 g/L | R.S <1g/L

Food Match: Seared venison loin with a crust of juniper berries, sauteed mushroom and pomme purée.

