



# The Brothers

## MARLBOROUGH PINOT NOIR 2020



For four decades the Giesen brothers have created great wines loved by people around the world. Just as the three Giesen brothers' journey brought them from Germany to New Zealand, we travel to great lengths to find the best of every vintage. We strive to ensure The Brothers wines are rich and rewarding while retaining elegance and purity.

Winemaker: Duncan Shouler

### VINEYARD REGION

The fruit for this vintage was hand-selected from throughout the Southern Valleys, a region renowned for growing Pinot Noir with great colour, intensity, excellent texture and ripeness.

### VINTAGE CONDITIONS

The 2020 harvest will be one to remember for decades to come. Just as harvest had started the government announced a nationwide lockdown due to COVID-19. Despite the adversities that this put on the team, 2020 produced some spectacular results with top quality fruit and what will be an outstanding vintage. Marlborough saw a mild start to the growing season, with the soil retaining a good level of moisture after a fairly dry winter period. Budburst was nice and even; slightly reduced number of Pinot Noir bunches meant more concentrated flavours in the fruit. The long, slow late summer ripening conditions allowed excellent flavour and colour development, delivering clean ripe fruit in excellent condition.

### WINEMAKING

The best parcels of fruit from the Southern Valleys are managed in small batches. A “hands off” approach was used to retain colour and allow the fruit to showcase distinct Marlborough Pinot Noir character. A period of cold soaking to gently extract flavours and colour prior to fermentation. The wine was matured in a mix —chosen because it gives a unique style to the wine and helps to build complexity.

### NOSE

A rich palate, with ample fine, chalky tannin adding structure and length to this wine. Balanced acidity lends energy and elegance.

### PALATE

Dark cherry, boysenberry and blackberry pair elegantly with delicate floral aromas, backed up by subtle spicy notes of clove and cinnamon.

### WINE ANALYSIS

Alc/Vol: 13% | pH: 3.8 | TA: 5.4g/L | Residual Sugar: 2 g/L

### AGING POTENTIAL

7 years

### FOOD MATCH

Lamb rack with a mustard & herb crust, served with seasonal roast vegetables.