

UNCHARTED

2020 PINOT NOIR

SOUTHERN VALLEYS, MARLBOROUGH

Discover a place between the snow and the sea. Where mountain ranges give way to rivers, and sunshine reigns supreme. Where the three

How I Taste

This Southern Valleys Pinot Noir exudes aromas of fresh strawberry, red cherry, freshly picked plum and hints of mocha. The palate is rich and concentrated; red fruits and intriguing sweet baking spices are balanced with fine grain tannins and a long finish.

Where I'm From

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

How I'm Made

Our premium parcels of fruit are managed in small batches, with a portion receiving whole bunch fermentation. A hands-off approach retains colour and allows the fruit to showcase distinct Marlborough Pinot Noir character. The wine was aged in new (24%) and old 300L French oak barriques from Giesen's French cooper - chosen because of their unique style which helps to lengthen the wine.

Giesen Brothers discovered an affinity for the finest Marlborough wines, and where we craft our tribute to this beautiful, untameable region.

How I'm Grown

Weather conditions across the growing season had a significant effect on the region's fruit set, creating a high number of small berries in the bunches. This lower yield was offset by concentrated aromas and expressive flavours in the grapes.

The summer ripening period was slightly cooler and drier than normal, with a few cooler evenings during the lead into harvest helping acidity and fresh, vibrant flavours. A long slow ripening period allowed our winemakers to block pick grapes as they reached optimal ripeness, without any inclement weather pressure.

The Tech Info

Alc/Vol 13% • pH 3.5 • TA 5.4 g/l
Residual Sugar <1g/l

Match Me With

Pan-seared five spice duck breast with Asian greens.



Share in four decades of passion and craft. Discover the best of Marlborough with Uncharted.