



GIESEN THE BROTHERS MARLBOROUGH PINOT NOIR 2005

TASTING NOTES

The colour is a dense plum red. Lifted aromas of blackberry, fennel and liquorice, with layers of more complex forest floor and mushrooms.

A medium to full bodied style of Pinot with a weighty palate displaying earthy flavours and a touch of dried herbs on the finish. Focussed acidity and fine, soft grain tannin provide structure and length to the palate.

WINEMAKING NOTES

The 2005 Reserve Barrel Selection Marlborough Pinot Noir was sourced from the Giesen Waihopai vineyard (33%) and 2 contract vineyards in Hawkesbury Rd (50%) and Kaituna (17%). The 2005 vintage produced fruit in excellent condition – ripe and clean with superb flavour intensity. The fruit was destemmed, partially crushed then held at 7°C for 4 - 8 days for flavour extraction. The must was warmed and yeast added. Fermentation was completed over 7 days then the wine was left on skins for up to 4 days to harmonise the tannin structure. The wine was then pressed into French barriques where it completed malo-lactic fermentation and matured for 12 months. The barrel selection process eliminated all but the best 6 barrels that make up this blend. The new oak component is 67%; the balance is 1 year old oak. The wine was bottled without fining in June 2006. Released August 2007. Approx. 1800 bottles produced

WINEMAKING DATA

Harvested: 14th – 16th April 2005

Brix at harvest: 24.2°

Total Acidity at harvest: 8.2 – 11.2g/L

pH at harvest: 3.09 – 3.46

Aging Potential: 5 years minimum

Alcohol: 13%

TA in wine: 7.2 g/L

pH in wine: 3.51

Winemaker: Andrew Blake

