



The Brothers

MARLBOROUGH PINOT NOIR 2012

Tasting Notes

A wine showing great character with aromas of clove, mushroom and spice combining with perfumed cassis, currant and cherry. The palate has a dense, fleshy fruit weight with bright fruit expression with assertive, focused tannin providing more structure, balance and drive to the fruit. The wine finishes with complexity and persistence.

Winemaking Notes

The Brothers 2012 Marlborough Pinot Noir is a blend of eight vineyards from the Southern Valleys and hills of the Wairau Valley and two vineyards from the central and lower valley. Multiple clonal and aspect dependant sub blocks were harvested separately for small batch fermentation. This combined with wide ranging vine age and vigour, soil type and micro climates meant harvesting took over a month creating a range of flavour and individual characters.

The 2012 vintage was a low yielding year producing clean fruit in very good condition. The hand harvested fruit was chilled overnight then hand sorted with some ferments having around 5% whole bunches but the majority

was destemmed and partially crushed retaining a high percentage of whole berries to maximise fruit expression. Once in the tank the fruit was held cold on skins for up to 9 days for flavour and colour extraction. Fermentation with wild yeast was completed and the wine left on skins for up to 14 days before pressing into 225 L and 300 L French oak barrels. A natural malo-lactic fermentation was completed in spring as the cellar warmed up. The wine was racked out of barrel after 10 to 11 months in oak following several barrel selection tastings where we settled on the final blend with approximately 32% new and 17% one year old oak. The blend required no fining before filtration and bottling in mid-July 2013.



Wine Data

Harvested:	5th April to 1st May	Aging Potential:	5 years
Brix at harvest:	Ave 24.6	Alcohol:	14%
pH at harvest:	Ave 3.48	pH in wine:	3.59
TA at harvest:	Ave 7.83 g/L	TA in wine:	5.60 g/L

Winemakers: Andrew Blake, Anna Kingscote & Hamish Kempthorne



Follow Giesen Wines on Facebook and Twitter to receive the latest updates and offers.

www.giesenwines.com