

2014 VINTAGE

MARLBOROUGH PINOT NOIR



The Giesen Estate range of wines are generous and honest. Sourced from vineyards located predominantly in the Southern Valleys of Marlborough. Using indigenous yeasts and aged in French Oak this is a Pinot Noir with wonderful cherry, bramble and earthy nuances, the palate is finely structured.

Winemakers: Andrew Blake, Anna Kingscote and Hamish Kempthorne

VINEYARD REGION	Marlborough Southern Valleys Predominately
WINEMAKING	Hand and Selective Machine Harvest, cold soaked for 4-6 days. Wines were fermented using indigenous yeasts. Total skin time was 16-29 days. Aged for 10 months in French oak hogsheads. This wine didn't receive fining and was filtered prior to bottling in late March.
VINTAGE CONDITIONS	The 2013/14 growing season began with one of the hottest starts on record until the end of December, with rapid even growth, a good flowering and subsequent fruit set. Then through to the end of February was cooler than average with the vineyards achieving good berry development. March was warmer than the norm and we saw full development of flavour and concentration. Each parcel harvested in optimum conditions despite some pressure from late season rain.
NOSE	Red cherry, clove, brambles, lavender and freshly tilled earth.
PALATE	Cherry, warm spice, supple fruit and silky tannin with a finely structured palate.
WINE ANALYSIS:	Alc/Vol: 13.5% pH: 3.66 TA: 5.8 g/L Residual Sugar: 1.54 g/L
AGING POTENTIAL:	Best consumed within five years.

Food match

Crispy five spice scented, Peking Duck pancakes, hoisin sauce, Asian greens.

