



The Brothers

MARLBOROUGH CHARDONNAY 2018



Just as the three Giesen brothers journey brought them to New Zealand we travel to great lengths to find the best of every vintage from Marlborough and other leading wine regions, then craft these Reserve wines for you to enjoy. We strive to ensure The Brothers wines are rich and rewarding while retaining elegance and purity.

This Chardonnay is fruit driven with bright stonefruit and citrus aromas supported with complex flint and subtle oak character. It's palate is bright and linear with delicious and intense fruit weight with focus and finesse.

Winemakers: Nikolai St George & Duncan Shouler

VINEYARD REGION

Giesen's Clayvin vineyard in the Southern Valleys contributes 8.9% of the blend with fruit from Rapaura providing the balance.

WINEMAKING

The fruit was picked then immediately pressed at the winery. Juice then settled overnight before being racked to tank and having yeast added ahead of transfer to oak barrels.

It was fermented then matured in predominately French oak hogsheads and puncheons and 1000L German oak Fuder barrels for 10 months. Oak age was 12% one year old, 18% two year old and 70% three year old with the balance older. This selection was to ensure the wine had subtle oak character which allowed the fruit to shine. The wine was fined and filtered for bottling.

VINTAGE CONDITIONS

Relatively cool and windy season ensured the vines did not naturally overcrop. Fruit looked excellent at harvest which gave us bright fresh flavours and a slightly lower than average alcohol percentage.

NOSE

Bright with freshly cut nectarines and stone fruit, hazelnut and fresh brioche.

PALATE

Focused with great depth of character and mouth watering acidity.

WINE ANALYSIS:

Alc/Vol: 13% | pH: 3.7 | TA: 5.5g/L | Residual Sugar: 1.4g/L

AGING POTENTIAL:

5 years.

NEW ZEALAND
WINERY OF THE YEAR
2018 MELBOURNE INTERNATIONAL WINE COMPETITION



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