



The Brothers

MARLBOROUGH PINOT NOIR 2017



For almost four decades the Giesen brothers have created great wines that people around the world love. Just as the three Giesen brothers' journey brought them from Germany to New Zealand, we travel to great lengths to find the best of every vintage. We strive to ensure The Brothers wines are rich and rewarding while retaining elegance and purity.

A generous Pinot Noir from Marlborough's Southern Valleys, with rich dark cherry and tart currant flavours, a subtle spice and elegant floral notes leaping from the glass. A more 'masculine' style than the previous year, this vintage's bold flavours meld with a crisp acidity to provide poise on the palate, and fine grain tannin add focus to the beautifully lingering finish.

Winemaker: Nikolai St George, four-time New Zealand Winemaker of the Year

VINEYARD REGION

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

WINEMAKING

The best parcels of fruit from the Southern Valleys are managed in small batches, with a portion receiving whole bunch fermentation. A "hands off" approach was used to retain colour and allow the fruit to showcase distinct Marlborough Pinot Noir character. The wine was aged in a mix of new and old French oak 300L barriques from Giesen's French cooper—chosen because it gives a unique style which helps to lengthen the wine.

VINTAGE CONDITIONS

The 2017 growing season delivered a smaller than predicted crop ensuring the vibrant, fruit-driven wines the region is so well known for. Nature threw in some challenges along the way, with a major earthquake, a cool and windy summer and stints of rain in autumn. The temperature cooled as summer progressed and inclement weather reduced yield, helping balance the crop and ensuring concentrated flavours and ripening potential in the fruit.

NOSE

Dark cherry and blackberry aromas pair elegantly with delicate floral aromas, and are backed up by spicy complexity of clove and cinnamon.

PALATE

A rich palate, with ample fine, chalky tannin adding structure and length to this wine. Balanced acidity lends energy and elegance.

WINE ANALYSIS:

Alc/Vol: 13.5% | pH: 3.59 | TA: 5.48g/L | Residual Sugar: 1.3g/L

AGEING POTENTIAL:

7 years

FOOD MATCH:

Savour this bold and beautiful wine alongside seared venison loin with juniper berry, sautéed mushrooms and seasonal vegetables.