

# Vineyard Selection

## MARLBOROUGH



GIESEN



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MARLBOROUGH  
PINOT NOIR 2018

*This is a Pinot Noir with wonderful red cherry, spices, bramble fruit and lifted florals. The fine tannins balance well with its crisp backbone creating a generous, smooth wine.*

VINEYARD REGION	Wairau and Southern Valleys, Marlborough.
VINTAGE CONDITIONS	The summer of 2018 boasts the hottest January on record in Marlborough. The heat coupled with low precipitation early in the summer contributed to quick-flowering bunches of unusually consistent size and uniformity. Careful vine management was carried out at crucial stages, including moderate leaf plucking to ensure light, airy canopies that retained enough leaf for full fruit maturity while not over-exposing the fruit to the heat. Underground, the roots struggled to find water, which created balance with the less vigorous canopy growth. Later in the summer, rain freshened up growth and allowed the vines to fully ripen the fruit before selective harvesting and delivery to the winery.
WINEMAKING	At the winery the parcels of fruit were cold soaked for four to six days ahead of fermentation. Yeasts for fermentation were specially chosen to retain the vibrant colour of the fruit and enhance its delicious flavour. Following fermentation the wine was aged on quality, clean lees in French oak for six months ensuring its natural sweetness and texture was retained.
WINE ANALYSIS:	Alc/Vol: 12.5%   pH: 3.65   TA: 5.1 g/L   Residual Sugar: 2.6 g/L
WINEMAKER	Nikolai St George, four-time winner of NZ Winemaker of the Year.
FOOD MATCH	Enjoy this Pinot Noir with crispy five spice Peking duck pancakes with Hoisin sauce and a side of Asian greens.