

The Brothers MARLBOROUGH PINOT NOIR 2019



For four decades the Giesen brothers have created great wines loved by people around the world. 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.

Winemaker: Duncan Shouler

VINTAGE

AGEING

POTENTIAL:

CONDITIONS

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, intensity, 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 (24%) and old French oak 300L barriques from Giesen's French

the wine.

7 years

The dry 2019 growing season created a bounty of intense flavours and quality within our naturally low yielding Southern Valleys vineyards. The summer was hot and dry, creating fruit with generous aromatics, intensity, texture and lovely natural acidity. This along with meticulous vineyard management created fruit with concentrated flavour. The fruit was handpicked and then hand-sorted in the vineyards ensuring only the

cooper—chosen because it gives a unique style which helps to lengthen

Dark cherry and blackberry, 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:

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FOOD MATCH:

This opulent wine will pair beautifully with lamb racks, mustard & herb crust, seasonal roasted vegetables.