



GIESEN

Organic

PINOT NOIR 2021



The three founding Giesen brothers believe legacy is vital and to that end, they aim to leave the land better than they found it. That's why they're passionate about organics – as a means of improving the environment, as well as producing intense fruit and wines that come from our premium organic fruit.

This silky Organic Pinot Noir shows stunning purity of red fruit flavours, followed by subtle notes of baking spice and mocha. Chalky tannins thread through the succulent delicious fruit, finishing long with wonderfully balanced acidity.

Winemaker: Duncan Shouler

Viticulture Region: Southern Valleys, Marlborough, New Zealand



Organic Vineyards: Fruit was sourced from two premium vineyards in Marlborough's Southern Valleys, certified organic by BioGro New Zealand. High density planting in both vineyards creates natural competition among the vines, reducing vigour, promoting root structure, and intensifying flavour.

Vintage Conditions: The 2020 winter was unusually dry with less rainfall than the long-term average. Frost events at the start of the growing season and cold, wet weather during the flowering had a significant effect on the region's fruit set, with a high number of small berries in the bunches reducing yield and promoting the concentration of aromas and flavours in the grapes. The summer ripening period was slightly cooler than normal, with rainfall only 38.9% of the long-term average. This long, slow ripening period allowed the winemaking team to block pick grapes as they reached optimal ripeness, without any inclement weather pressure. A few cooler evenings during the lead-in to harvest helped the berries to retain acidity, build fresh vibrant flavours and support colour development.

Winemaking: Fruit was gently de-stemmed as soon as it arrived at the winery, then gravity-fed to open top fermenters to keep the fruit intact. Cold soaking for seven to nine days allowed early development of colour and flavour prior to fermentation. The wine was macerated for fourteen days before being basket pressed. The free-run juice was aged in 300L French oak barrels for twelve months, resulting in a complex, full-bodied Organic Pinot Noir.

Technical Information: Alc/Vol: 14% | pH: 3.41 | TA: 5.64 g/L | R.S 0.2g/L

Food Match: Seared venison loin with a crust of juniper berries, sauteed mushroom and pomme purée.