



# The Brothers

MARLBOROUGH

CHARDONNAY | 2022



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.

#### Nose

Ripe peach, toasted hazelnut, vanilla and brioche

#### Palate

Rich and concentrated with flavours of lemon zest, apricot and grapefruit, and a delicious buttery finish.

#### Wine Analysis

Alc/Vol: 12.5% | pH: 3.41

TA: 6.5g/L | Residual Sugar: 1.5g/L

#### Aging Potential

5 years

#### Match me with

This Chardonnay comes into its own served alongside creamy mushroom risotto.

#### Vineyard Region

A blend of outstanding vineyard sites located in the Southern and Wairau Valley sub regions of Marlborough.

#### Vintage Conditions

Our Marlborough vineyards saw a smooth start to the growing season. Winter and spring both exceeded the long-term rainfall average, while settled weather throughout the all-important flowering period aided fruit set. Summer temperatures were ahead of the long-term average, with cooler February and March temperatures supporting a long slow ripening period – perfect for early flavour development and retaining acid levels. Cooler early autumn temperatures allowed the team to pick fruit ahead of the usual vintage timeline.

#### Winemaking

Parcels of fruit were fermented separately in large format French and German oak barrels. Malolactic fermentation was introduced to balance the wine's acidity. After maturing in barrel for nine months the wines were tasted and blended. Further aging in tank on light lees added greater complexity before bottling.

#### Winemaker

*Duncan Shouler*

