

2022 Marlborough Pinot Noir

This is a Pinot Noir with wonderful red cherry, spices, bramble fruit and lifted florals.

Where I'm From

Wairau and Awatere Valleys, Marlborough, New Zealand.

How I'm Grown

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.

How I'm Made

Once at the winery, fruit was crushed and cold soaked for four to six days. Fermentation on skins occurred for 16 to 29 days. The winemaking team treat ferments gently to avoid over-extraction to produce a soft gentle Pinot Noir. Yeasts that can handle high fermentation temperatures are chosen, this helps to stabilise colour as much as possible and to heighten flavours in the wine. The aim is to extract as much colour as possible but not extract too much tannin, a balancing act our winemakers have mastered. The wine was aged on fine lees for six months to help build natural sweetness and texture.

The Techy Stuff

Alc 12.5% • pH 3.62 • TA 5.77 g/l • Residual Sugar 2.2 g/l

Match Me With...

Crispy five spice scented Peking duck pancakes, hoison sauce and Asian greens.



Share in four decades of passion and craft.
Whatever your occasion, there's a
great Giesen wine to match.