

2021 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

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 flowering had a significant effect on the region's fruit set, with a high number of small berries in the bunches reducing yield. The reduced number of Pinot Noir bunches meant more concentrated flavours in the fruit. A number of cooler evenings heading into harvest slowed ripening, allowing the fruit to develop more flavour while holding acidity, delivering clean ripe fruit in excellent condition.

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 good quality clean lees in French oak for six months to help build natural sweetness and texture.

The Techy Stuff

Alc 13.4% • pH 3.66 • TA 5.2 g/l • Residual Sugar 0.4g/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.