

UNCHARTED

2022 PINOT NOIR

MARLBOROUGH

Discover a place between the snow and the sea. Where mountain ranges give way to rivers, and sunshine reigns supreme. Where the three

How I Taste

This Pinot Noir exudes aromas of, red cherry, freshly picked plum and hints of mocha. The palate is rich and concentrated; red fruits and intriguing sweet baking spices are balanced with fine grain tannins and a long finish.

Where I'm From

A blend of outstanding vineyard sites located across the Wairau and Awatere sub-regions of Marlborough. Vineyards chosen all have heavy soil which gives subtle flint character and more texture in the wine.

How I'm Made

The fruit was picked and fermented in the winery on skins with selected yeasts for seven days followed by a further seven days maceration to enrich mouthfeel and palate weight. The wine was then pressed and then a portion matured in French oak for 9 months, using a range of coopers and toasts. This selection was to ensure the wine had subtle oak character which allowed the fruit to shine. The wine was fined and filtered for bottling.

Giesen Brothers discovered an affinity for the finest Marlborough wines, and where we craft our tribute to this beautiful, untameable region.

How I'm Grown

We saw a smooth start to the 2021/2 growing season. Winter and spring both exceeded the long-term rainfall average, perfect for topping up rivers and aquifers as we headed into the warm, dry summer months. Mother Nature was on our side with settled weather throughout the all- important flowering period which aided fruit set. Summer temperatures were slightly ahead of the long-term average, with February and March cooling down to support long slow ripening, perfect for early flavour development while retaining acid levels.

The Tech Info

Alc 12.8% • pH 3.6 • TA 5.6 g/l
Residual Sugar 2 g/l

Match Me With

Pan-seared five spice duck breast with Asian greens.



Share in four decades of passion and craft. Discover the best of Marlborough with Uncharted.

giesenwines.co.nz