

Vineyard



GIESEN

Selection



PINOT NOIR 2022 MARLBOROUGH

Striking red cherry and bramble fruit. Wonderful lifted florals and spices. Crisp backbone and fine tannins. A smooth, generous Pinot Noir.

VINEYARD REGION Wairau and Southern Valleys, 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

Fruit was crushed and cold-soaked at the winery for four to six days, with fermentation on skins lasting between 16 and 29 days. Ferments were treated gently to avoid over-extraction, resulting in a soft, gentle style of Pinot Noir. Yeasts that would handle high fermentation temperatures were chosen to stabilise colour and heighten flavours in the wine, without extracting too much tannin – a balance our winemakers have mastered. The wine was aged on fine lees for six months to build natural sweetness and texture.

FOOD MATCH

A perfect match for seared venison served with a cherry jus and roasted seasonal vegetables.

WINE ANALYSIS

Alc/Vol: 12.5% | PH: 3.62 | TA: 5.77 g/L | RS: 2.2 g/L

CHIEF WINEMAKER

Duncan Shouler

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