

UNCHARTED

2023 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

Sourced from outstanding premium sites across Marlborough. Loam, alluvial, and stony silt loam soil profiles help regulate vine vigour and enhance fruit concentration.

Mesoclimates vary across Marlborough, with cooler inland sites offering longer ripening periods for refined aromatics, while warmer areas promote richer flavours. The combination of long sunshine hours, cooling coastal breezes, and diurnal temperature shifts helps balance acidity and develop complexity in the grapes, making this Marlborough Pinot Noir elegant and expressive.

The Tech Info

Alc 12.8% • pH 3.6 • TA 5.6 g/l
Residual Sugar 5 g/l

Match Me With

Pan-seared five spice duck breast with Asian greens.

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

Favourable weather conditions ensured a successful growing season in Marlborough. Throughout the season, rainfall reached 95% of the long-term average ensuring consistent water supply reducing water stress amongst vines. Variable temperatures during flowering meant low to moderate yields across the region resulting in looser bunches and ensured quality fruit.

Dry weather during the harvest period allowed the fruit to be picked at optimal ripeness, enabling the varietal characteristics to shine through.

Chardonnay fruit benefited from the cooler evenings, resulting in slow flavour accumulation while maintaining natural acidity.

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.



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