

# Vineyard



# GIESEN

# Selection



## PINOT NOIR 2023 MARLBOROUGH

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

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**VINEYARD REGION** Wairau and Southern Valleys, Marlborough.

### VINTAGE CONDITIONS

Throughout the season, rainfall reached 95% of the long term average ensuring good water supply. With variable weather conditions, this gave moderate yields across Marlborough's sub-regions which resulted in looser bunches and ensured quality fruit. Dry weather during the harvest period meant the fruit was picked at optimal ripeness, enabling the varietal characteristics to shine through. For Pinot Noir, the cooler supported acid retention and colour development, while the prolonged, slow ripening contributed to the development of classic cherry and red fruit characters, along with rich and supple tannins.

### 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 French oak for 8 months to build texture and complexity.

### 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: 5.5g/L | RS: 2.5 g/L

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CHIEF WINEMAKER

*Jeremy Tod*

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