



GIESEN THE BROTHERS MARLBOROUGH PINOT NOIR 2007

TASTING NOTES

The colour is a dense blood red. The bouquet has a lovely sweet fruit lift with concentrated dark fruits and aromas of clove, liquorice and an earthy quality. The palate is of vibrant dark fruit and fine structure and a very textural mouth feel and finish.

WINEMAKING NOTES

The fruit was sourced from the Giesen Waihopai Valley vineyard and contract grown fruit in the lower Brancott Rd area both in the Southern valleys. The destemmed fruit was held cold in tank for 7 to 9 days with short pumpovers to gently extract flavour and colour. Fermentation on skins was completed over approximately 6 days with short pumpovers to keep the cap of skins wet. When ferment was complete the wine was pressed off skins then transferred to oak barriques for 13 months. The new oak component is 38% with the balance in 1 year old oak. The blend was fined with isinglass, settled and racked off solids to prepare it for bottling without the need for filtration. Remove the screwcap and allow the wine to breath for 15 min's before pouring or decant before consuming.

WINEMAKING DATA

Harvested: 24th & 27th March
Brix at harvest: 24°
Total Acidity at harvest: 7.5 to 8.9 g/L
pH at harvest: 3.24 to 3.29

Aging Potential: 5 years minimum
Alcohol: 13%
TA in wine: 5.25 g/L
pH in wine: 3.57

Winemaker: Andrew Blake

