

# Giesen

## Estate Pinot Noir

### Varietals:

100% Pinot Noir

### Tasting Notes:

This Giesen Pinot Noir from Marlborough delights with aromas and flavors of clove red cherry, five spice and toasty cedar. Medium bodied, with lovely fruit weight and fine tannins.

### Vineyards:

Region:

Wairau and Awatere Valleys, Marlborough, New Zealand

### Winemaking:

Fermentation:

Once at the winery, fruit was crushed and cold soaked for four to six days. Fermentation on skins occurred for 16 to 29 days. The winemaking team treat ferments gently to avoid over-extraction to produce a soft gentle Pinot Noir. Yeasts that can handle high fermentation temperatures are chosen, this helps to stabilise color as much as possible and to heighten flavours in the wine. The aim is to extract as much colour as possible but not extract too much tannin, a balancing act our winemakers have mastered. The wine was aged on good quality clean lees in French oak for six months to help build natural sweetness and texture.

### Food Pairing:

A great partner for all types of pasta dishes, particularly with an herb sauce. A tasty match also with salmon, roast chicken, and savory rice dishes.

### Technical Data:

Alcohol:	13%
Acidity:	5.4 grams/liter
Residual Sugar:	2.7 grams/liter
pH:	3.7

### Production Quantity:

N/A



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