



The Brothers

MARLBOROUGH CHARDONNAY 2016



Just as the three Giesen brothers journey brought them to New Zealand we travel to great lengths to find the best of every vintage from Marlborough and other leading wine regions, then craft these Reserve wines for you to enjoy. We strive to ensure The Brothers wines are rich and rewarding while retaining elegance and purity.

The Brothers 2016 Chardonnay is a blend of three parcels of fruit from Marlborough's sought after Wairau Valley. Using indigenous yeasts the wine has been fermented and matured in the finest French and German oak barrels for 10 months.

This Chardonnay opens on the nose with attractive citrus aromas supported with complex flint and subtle oak character. Its palate delivers a delicious intense fruit weight with focus and finesse.

The Brothers Marlborough Chardonnay is an exceptional reflection of the region's 2016 vintage.

Winemakers: Nikolai St George and Andrew Blake

VINEYARD REGION

Giesen's Clayvin vineyard in the upper Brancott Valley contributes 30% of the blend with fruit from Rapaura providing the balance.

WINEMAKING

The fruit was picked then immediately pressed at the winery. Juice then settled overnight before being racked to tank and having yeast added ahead of transfer to oak barrels.

It was fermented then matured in predominately French oak hogsheads and puncheons and 1000L German oak Fuder barrels for 10 months. Oak age was 42% one year old, 8% two year old and 40% three year old with the balance older. 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.

VINTAGE CONDITIONS

Winter 2015 was dry in Marlborough but soil moisture levels were high enough to maintain exceptionally healthy vines. In early December the average temperature increased which led to successful flowering. Rain in January and February arrived at the right time, ensuring fruit set and ideal conditions for berry development.

Increased temperatures from February onward created the perfect sought ripening environment. Overall conditions contributed to create fruit with developed flavour and acidity - perfect for Chardonnay.

NOSE

Striking aromas of hazelnut, grilled stonefruit and bricoche.

PALATE

Multi-layered, succulent and focused with great depth of character and delicious flavour.

WINE ANALYSIS:

Alc/Vol: 13% | pH: 3.48 | TA: 5.51g/L | Residual Sugar: 1.6g/L

AGING POTENTIAL:

5 years.

FOOD MATCH

Grilled, lemon thyme scented free range Chicken and roasted seasonal vegetables.