



The Brothers

MARLBOROUGH PINOT NOIR 2015

Just as the three Giesen brothers journey brought them to New Zealand we travel to great lengths to find the best of every vintage, then craft The Brothers to create rich and rewarding wines which retain elegance and purity.

The 2015 vintage was warm, sunny and dry, providing us with perfect fruit. This intense dark violet Pinot Noir exudes dark bramble and lavender on the nose. The fresh palate is well balanced by a pure acid backbone that carries its lengthy flavour.

Winemakers: Niklolai St George and Martin Bell



VINEYARD REGION

Southern Valleys and Middle Wairau Main Valley.

WINEMAKING

Hand harvested and sorted.

Fermented using indigenous yeasts.

Basket pressed.

Minimal fining and gentle, low pressure filtration.

VINTAGE CONDITIONS

Marlborough experienced the warmest summer on record, with very low rainfall. The vines received almost no water for three months creating small berries with concentrated flavour. Picking began early and all the Pinot Noir was harvested by mid-April, ensuring it retained natural acidity.

NOSE

Deep damson plum, cherry aromas and lavender florals jump from the glass, with deep nutmeg and cinnamon undertones.

PALATE

Supple, fine boned tannins marry beautifully with the palate creating a rich, complex and full-flavoured wine.

WINE ANALYSIS:

Alc/Vol: 13.5% | pH: 3.52 | TA: 6.72g/L | Residual Sugar: 0.47g/L

AGING POTENTIAL:

5 years

FOOD MATCH

Seared venison loin with juniper berry, gin flavours, sautéed mushrooms and seasonal vegetables.