

In 2008 the Giesen brothers Theo, Alex and Marcel challenged the team to craft a collection of wines true to their vineyard, wines that speak of their place.

Giesen Wines owns 13 Marlborough vineyards across 287 hectares each with different soil, aspect, water, sunshine and elevation. It is this diversity, supported by meticulous viticultural practice, which is the essence of the Single Vineyard wines. In the winery, Giesen's winemakers let the wines speak for themselves practicing 'hands off' winemaking where possible. The use of finest French oak allows the sense of place to shine. All this precision adds up to ensure the Giesen Single Vineyard Selection are wines of texture that articulate the terroir of their origin.

WINEMAKERS

Marcel Giesen
Andrew Blake



www.giesenwines.com



SINGLE VINEYARD SELECTION PINOT NOIR 2013 RIDGE BLOCK

VITICULTURE REGION	Marlborough's Wairau Valley -Southern Valley's sub region- New Zealand.
VINEYARD HISTORY	The Ridge Block was redeveloped in 2009, originally planted in Sauvignon Blanc, as a result of a French soil experts analysis, his interpretation was because the soil was very similar to that of Cotes Du Rhone and the foothills of the French Alps, focus should be on Pinot Noir & Syrah. The next stage was to move from conventional plant spacing to a high density format. The vineyard density moved from 20,000 vines to over 40,000 and is certified organic by BioGro NZ.
SIZE	Full vineyard site 8.54 Ha
PRUNING	Cane & spur pruned, two cane, off a low fruiting wire
SOIL STRUCTURE	Sitting below Fairhall Southern side valleys - carved by ancient glaciers, deep silt gravels within dispersed underlying light clays, free draining, top solid rich in organic matter 20-40cm rich in silt, 40-100cm layers of gravels rich in iron, great porosity and good moisture content
VINTAGE REPORT	The 2013 vintage growing season started with constant warm dry climatic conditions giving even shoot development with good healthy canopies and a solid flowering and subsequent fruit set. The season continued to be warm and dry through January and February with temperatures ahead of the long term average resulting in nice even berry development and well-formed bunches ready to enter the veraison period. The vine canopies remained in good condition and carried the fruit through the veraison period up to harvest without stalling. We saw excellent flavour and anthocyanin development with fruit comfortably achieving full maturity before being hand harvested and delivered to the winery.
WINEMAKING HARVEST	Commenced 28th March Hand picked in sub blocks to ensure all fruit arrived at winery in optimum condition (73% South Block, 26% North Block
FERMENTATION	5-7 Days cold soak with a total skin time of 22 to 26 days. North Block 25% whole bunch. Wild Fermentation
PRESSING MATURATION	Basket pressed Mix of 225 and 300L fine quality French oak barrels with 42% new and 44% 2nd fill
RELEASE DATE	1st May, 2015
DECANTER	Recommended
BREATH	Six hours
SERVING TEMPERATURE	17 degrees (winter months to 19 degrees)
WINE ANALYSIS	Alcohol: 14% TA: 5.03g/L pH: 3.73
AGING POTENTIAL	10 years