

With over three decades of Marlborough winemaking experience, the three Giesen brothers have come to know the region intimately, its best vineyards and its terroir. In 2008 they challenged our winemaking and viticulture teams to craft a collection of wines true to their vineyard, which spoke of their special place. Our Single Vineyard Selection was born in 2011. They are our icon wines, the best of the best. The journey of each wine starts in a Marlborough vineyard selected for its unique terroir and climate. They are then nurtured with meticulous hands-on viticulture to ensure fruit produces highly concentrated flavour. Our winemaking expertise then allows these wines to speak for themselves, their purity becoming a showcase of the land. We are proud to share our Single Vineyard Selection with you.



WINEMAKERS

Marcel Giesen
Andrew Blake



GIESEN

www.giesenwines.com

SINGLE VINEYARD SELECTION PINOT NOIR 2014 RIDGE BLOCK

VITICULTURE REGION	Marlborough's Wairau Valley—Southern Valley's sub region—New Zealand.
VINEYARD HISTORY	Originally planted in Sauvignon blanc, the vineyard was redeveloped after testing by a renowned French soil scientist. This showed the site was closer in profile to the Cote de Rhone and the foothills of the French Alps, and the focus should be on Pinot noir and Syrah. The decision to move from the conventional and plant to a high density format. The vineyard density moved from 10,045 vines to over 40,000 and is under organic certification.
SIZE	Full vineyard site 8.54 HA.
PRUNING	Two canes, 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 soil 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 2014 vintage growing season started with very mild conditions, which led to very natural crop reduction. The viticulture team had to work hard to ensure the crop levels were at an acceptable level for the production of our ultra-premium wines. Disease pressure was low, with rainfall when needed, leading to an even, balanced canopy with good shading of the fruit.
WINEMAKING HARVEST	Commenced 14th - 19th 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 soaked with a total skin time of 22 to 26 days. North Block had 25% whole bunch. Wild Fermentation.
PRESSING MATURATION	Basket pressed. 25% New Oak, in a combination of French Oak 225L barriques and 300L Hogsheads.
RELEASE DATE	1st May, 2016
DECANTER	Recommended
BREATH	Four to Six hours
SERVING TEMPERATURE	17 degrees (winter months to 19 degrees)
WINE ANALYSIS	Alcohol: 13.84% TA: 5.55g/L pH: 3.57
AGING POTENTIAL	10 years