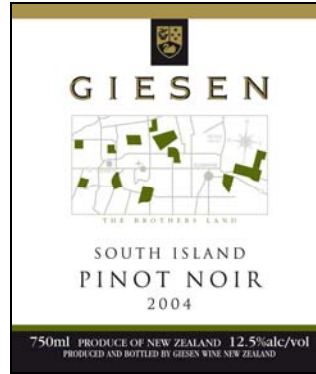


# GIESEN SOUTH ISLAND PINOT NOIR 2004



<i>Date of Harvest</i>	Marlborough 22 <sup>nd</sup> – 24 <sup>th</sup> April, Canterbury 24 <sup>th</sup> April – 9 <sup>th</sup> May
<i>Region</i>	Marlborough and Canterbury
<i>Brix at Harvest</i>	22.4 – 25.2°
<i>Colour</i>	Ruby red with purple tints.
<i>Bouquet</i>	Vibrant black cherry and red fruits, dried herb aromas and spicy, warm, slightly charred oak combine on a lifted, complex bouquet.
<i>Palate</i>	Medium bodied with bright redcurrant and cranberry flavours and mellow, fine grained tannin leading to an earthy, persistent, finish.
<i>pH in Wine</i>	3.54
<i>TA in Wine</i>	5.96 g/l
<i>Aging Potential</i>	Best within three years.
<i>Comments</i>	With ideal conditions for fruit production a lot of effort went into the vineyard to ensure optimum crop levels were not exceeded. Fruit quality from both regions was excellent. The grapes were hand picked, destemmed and held cold in tanks for up to 7 days to extract flavour and colour. Fermentation on skins was completed over a relatively long 14 to 21 days with a combination of plunging by hand and pumpovers to keep the cap wet. The wine was transferred to oak where it matured for 10 months and completed malolactic fermentation. The new oak component is approximately 25%. After blending the wine was polished with an egg white fining and filtered once prior to bottling.