



The Brothers

MARLBOROUGH LATE HARVEST SAUVIGNON BLANC 2015



Each vintage our winemaking and viticulture team identify outstanding parcels of fruit to create The Brothers wines. Theo, Alex and Marcel Giesen draw upon their German heritage to help them create late harvest wines in Marlborough. Dry end of vintage conditions were perfect, creating a wine with concentrated citrus and stone fruit aromas with a luscious palate and bright, vibrant acidity.

Winemaker: Andrew Blake

VINEYARD REGION

Marlborough - Wairau

WINEMAKING

Our Alma St Vineyard produced the Sauvignon Blanc fruit for this wine. The vineyard was netted to protect it, which allowed the grapes to hang on the vine. Dry conditions eventually shrivelled the fruit concentrating sugars ready for hand picking in late May. Whole bunches were crushed by foot before being basket pressed over three to four 4 extracting all the juice. This was fermented slowly over the following two months, with one parcel in a 1000 litre German oak Fuder barrel. Once the sugar, acid and alcohol balance were achieved the wine was racked and filtered without fining, before it was held cold in tank until bottling in September 2016.

VINTAGE CONDITIONS

The 2014/15 vintage was low yielding, with cooler temperatures during the flowering period, reduced berry size and bunch weights. As is often the case with smaller berries, the flavours are more intense and concentrated. The warm dry conditions leading into harvest across Marlborough ensured the flavour, acidity and sugar levels of the grapes all benefited from the increased hang time. The Late Harvest fruit had a small proportion of botrytis infection but the concentration was mainly due to berry shrivel.

NOSE

Aromas of passionfruit, guava and honeysuckle lead to a succulent wine with concentrated vibrant tropical fruit flavours.

PALATE

Finish is bright, energised and persistent. Apricot, pink grapefruit, ginger with concentrated vibrant tropical fruits.

WINE ANALYSIS:

Alc/Vol: 10% | pH: 3.89 | TA: 9.9g/L | Residual Sugar: 252g/L

AGING POTENTIAL:

5 years.