

# 2017 SAUVIGNON BLANC MARLBOROUGH



For more than three decades the Giesen brothers have created great wines that people around the world love. Great wines are the ones we remember from fun experiences with family and friends, that's why we created Giesen Estate. Our Estate wines showcase distinctive regional varieties which are generous, smooth, relaxing and most of all taste great. Treat yourself or enjoy with family and friends.

This Marlborough Sauvignon Blanc is aromatically expressive and generously flavoured with freshly cut herbs, scrumptious tropical fruit with subtle notes of blackcurrant leaf.

## Vineyard region

Wairau and Awatere Valleys, Marlborough

The fruit we select from the Wairau Valley adds brightness, tropical and citrus flavours, as well as tighter acidity to our Giesen Estate Sauvignon Blanc blend.

Compared to the Wairau Valley, the Awatere Valley is slightly cooler, drier, windier with higher elevation. The fruit selected from the Awatere Valley for this wine adds fullness, richness, the tropical notes are more grilled, herbal notes are more dry.

## Vintage conditions

Summer started early in Marlborough, with warm weather leading to good flavour development, indicating the potential for great wine. Good rainfall from October onwards was a welcome break from several dry seasons. The temperature cooled over flowering reducing yield predictions and helping balance crops. Expecting a later harvest than typical, our viticulturists chose to drop more fruit over the growing period, ensuring ripening. Despite rain over harvest, our earlier decision to reduce cropping meant we picked full-flavoured fruit in great condition.

## Winemaker

Nikolai St George and Andrew Blake

## Winemaking

Harvest was from 22 March until 27 April 2017.

As soon as it arrived in the winery the fruit was de-stemmed and gently pressed. Specially selected yeasts were added to the juice to start fermentation which took approximately three weeks at temperatures from 12 - 16 deg.C.

## Wine info:

**Alc/Vol:** 12.5% | **pH:** 3.32 | **TA:** 7.03 g/L | **Residual Sugar:** 3.61 g/L

## Food match

Our winemakers suggest pairing the Estate Marlborough Sauvignon Blanc with a Thai green chicken curry and fresh coriander.

