

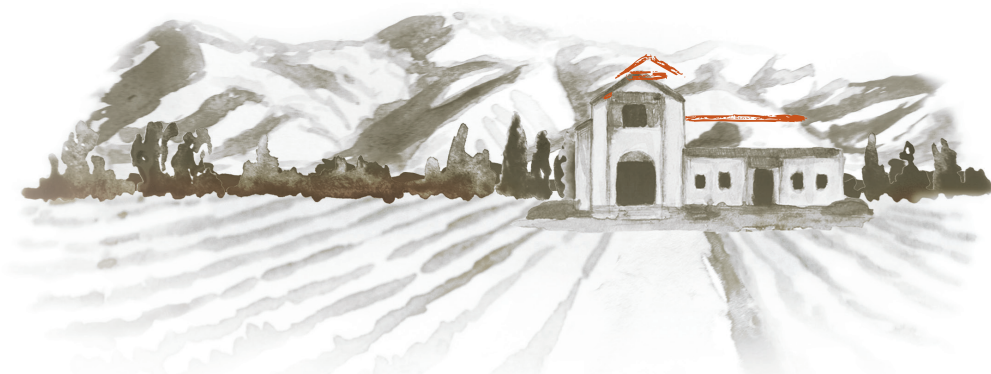
2017 VINTAGE

MARLBOROUGH Sauvignon Blanc



The Giesen Estate Sauvignon Blanc 2017 is a blend of vineyards, spread across the length and breadth of Marlborough's Awatere and Wairau Valleys. The soils range from free draining alluvial/silt to clay loams. Having such a range of vineyards offers a wide selection of maturity parameters in terms of sugar and acid profile, but also a huge aroma and flavour spectrum. Our philosophy is to crop in balance with each site optimising the vines ability to ripen fruit evenly and consistently to produce wines that reflect the true terroir of each site. We feel this is a true representation of the classic Marlborough Sauvignon Blanc.

Winemaker:
Nikolai St George



Vineyard Region

Wairau and Awatere Valleys, Marlborough, New Zealand

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.

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.

Color

Pale yellow with green hues.

Nose

Green pineapple, crushed nettle, apple, freshly crushed mint, with tropical undertones.

Palate

Textural mid palate, fruit sweetness, finished balanced with a clean dry edge, persistent flavour on the finish.

Wine analysis

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

