2017 VINTAGE

LIGHTER IN ALCOHOL*

MARLBOROUGH SAUVIGNON BLANC

We asked our winemaking team to create a great wine packed full of Sauvignon Blanc flavour, yet lower in alcohol. This wine delivers the delicious concentration and exuberance typical of Marlborough Sauvignon Blanc - with the added benefit of being about 25% lower in alcohol compared to the Giesen Estate Sauvignon Blanc.

Winemaker: Nikolai St George

VINEYARD REGION	Sourced from the Giesen Bay block at Dillons Point in the lower Wairau Valley of Marlborough.
WINEMAKING INFORMATION	Selected parcels of fruit were harvested then pressed to tank for natural settling. Juice was clear racked and inoculated with aromatic yeast then fermented at controlled temperature to retain aroma and flavour. The wine was prepared for bottling soon after fermentation was finished.
VINTAGE CONDITIONS	Vintage 2017 delivered a smaller than predicted crop ensuring the vibrant, fruit-driven wines the region is so well known for. Nature threw in some challenges along the way, with a major earthquake, a cool and windy summer, and stints of rain in autumn. The temperature cooled as summer progressed and inclement weather over flowering reduced yield predictions helping balance the crop and ensuring better flavours and ripening potential in the fruit.
NOSE	Accentuates the herbal and citrus fruit characters with a touch of boxwood.
PALATE	Plenty of textural mouthfeel and fruit sweetness with a lovely clean, long and balanced finish.
WINE ANALYSIS:	**Alc/Vol:** 9% | **TA:** 8.12 g/L | **Residual Sugar:** 8.7 g/L
AGING POTENTIAL:	3 years

Food match

Vietnamese fresh spring rolls

**Than regular Giesen Sauvignon Blanc*