



# The Brothers

## MARLBOROUGH SAUVIGNON BLANC 2017



Just as the three Giesen brothers journey brought them to New Zealand we travel to great lengths to find the best of every vintage from Marlborough and other leading wine regions, then craft these Reserve wines for you to enjoy. We strive to ensure The Brothers wines are rich and rewarding while retaining elegance and purity.

The 2017 vintage was marked by vines and fruit in excellent condition with great weather so picking decisions were made based solely on fruit quality. The vineyards selected combine to showcase the intensity and depth of character of Marlborough Sauvignon Blanc. The use of a combination of stainless steel and oak fermentation adds extra dimensions and depth to this wine and further shows the versatility of Sauvignon Blanc. This wine is rich, with freshly sliced tropical fruits, crushed nettle and dried sage.

Winemakers: Andrew Blake and Nikolai St George

### VINEYARD REGION

Predominantly from Awatere Valley fruit supplemented with small components from Rapaura and Dillons Point.

### WINEMAKING

The fruit we source for this label all comes of vines which are moderate to low cropping. The majority of the fruit was selectively harvested and the Organic component was hand harvested then fermented in oak barrels to help build complexity and texture. The balance was fermented in stainless steel tanks at relatively cool temperatures using selected aromatic yeast. The final blend has just under 10% barrel fermented component from large format German oak fuder barrels and small French oak barriques.

### VINTAGE CONDITIONS

2017 was cooler than average and relatively windy so promoted more herbal notes and a more elegant style.

### NOSE

Green tropicals, bright herbal notes, citrus with lovely subtle nutty oak influence.

### PALATE

Textural fruit intensity with ripe phenolic structure and salivating acidity extending the finish.

### WINE ANALYSIS:

Alc/Vol: 12.5% | pH: 3.39 | TA: 7.01g/L | Residual Sugar: 4.0g/L

### AGING POTENTIAL:

5 years.