

2017
ORGANIC
Sauvignon Blanc
MARLBOROUGH



Brothers Theo, Alex and Marcel Giesen believe they have a responsibility to be kind to the land, to nurture it for future generations. Throughout the years Giesen have made a significant investment in organics. The Giesen Organic Sauvignon Blanc is a blend from vineyards in Marlborough's renowned Wairau Valley, each site certified with BioGro New Zealand.

This wine exudes vibrant citrus flavours melded with fennel and nettle aromas, a full-bodied wine with generous fruit weight.

Vineyard region Wairau Valley, Marlborough. 90% Herkt Vineyard and 10% Dillons Point vineyard. Organic certification with BioGro NZ.

Vintage conditions The 2017 growing season was one of the most challenging the Marlborough wine industry has experienced. A major earthquake in November, an inclement summer, extraordinary January winds, followed by a series of major rain events during a drawn out and humid harvest. Despite this, the organic vines had moderate set and were picked early in the first week of March with optimum ripeness.

Winemaker Nikolai St George

Winemaking For our Organic Sauvignon Blanc we separate the juice into three different parcels to create three different styles. One parcel was fermented clean and bright and fermented in a style that promoted aromatics; another parcel was uninoculated to promote more of a textural style; and the third parcel was fermented in barrel to produce a textural style with oak driven aromatics. The result, a complex full-bodied organic Sauvignon Blanc.

Wine info: Alc/Vol: 12.5% | pH: 3.2 | TA: 7.1 g/L | Residual Sugar: 3.4 g/L

Food match

Our winemakers suggest pairing our Organic Marlborough Sauvignon Blanc with fresh shell fish such as mussels or clams, steamed in a simple tomato, garlic and fresh herb broth with a touch of chilli.



Made from organically grown grapes.

Certified by BioGro NZ 5096

