

LIGHTER IN ALCOHOL
Sauvignon Blanc
2018 MARLBOROUGH



For more than three decades the Giesen brothers have created great wines that people around the world love. These wines are the ones we remember from fun experiences with family and friends, that's why we created Giesen Pure Light.

With all the great flavour from a Marlborough Sauvignon Blanc but 25% naturally lighter in alcohol compared to our standard Giesen Sauvignon Blanc.

Winemaker: Nikolai St George

VINEYARD REGION | WAIRAU VALLEY, MARLBOROUGH

Sauvignon Blanc fruit is sourced from across the length and breadth of the Wairau Valley in Marlborough. All vineyards have a stoney soil profile that allows drainage which helps with early flavour development in the fruit and are vineyards that typically have slower ripening because of cooler nights. This helps retain freshness, acidity & vibrancy in the fruit, but low in sugar content.

VINTAGE CONDITIONS

2018 saw one of the best flowerings in history, which gave us bunches of fruit full of evenly sized berries, this ensured there was even ripening throughout the bunches. It was the hottest January on record, which meant the vines progressed through the season well ahead of the long term average. Careful vine management, including leaf cover, was crucial in order to retain varietal character especially during periods of hot dry weather through the midpoint of the growing season, this involved extra hand work to ensure the correct balance of airflow and shading was achieved.

For this wine, we picked early at harvest time when the fruit characters were generous and ripe but with a reduced sugar content that gave us a naturally lighter alcohol wine.

WINEMAKING

The early harvested fruit is pressed to tank for fermentation. A controlled ferment using yeasts that are hand selected for their texture and ability to express aromatic characters are used. During the fermentation process the sugars in the fruit are converted to alcohol by yeast. Therefore the lower the starting sugar content of the fruit, the lower the alcohol content of the final wine. The ferment is stopped to retain some residual/natural sweetness that helps to balance the classic Marlborough acidity. The wine is blended soon after fermentation is completed, and then bottled.

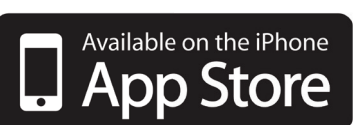
TASTE PROFILE

Fresh herbs and green pineapple on the nose, along with subtle notes of citrus and kaffir lime leaf. The palate is bright and exciting, light yet concentrated with tart citrus flavours balanced by sweet tropical notes of passionfruit and guava, and subtle basil notes in the background. The finish has a delicate natural sweetness, balanced by crisp acidity that makes this lighter in alcohol Sauvignon Blanc mouthwatering and refreshing.

WINE INFO: ALC/VOL: 9.5% | **PH:** 3.3 | **TA:** 7.9 G/L | **RS:** 9.2 G/M



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