

Sauvignon Blanc

2018 MARLBOROUGH



For almost four decades the Giesen brothers have created great wines that people around the world love. Great wines are the ones we remember from fun experiences with family and friends, that's why we created Giesen Estate. Our Estate wines showcase distinctive regional varieties which are generous, smooth, relaxing and most of all taste great.

Treat yourself or enjoy with family and friends.

This Marlborough Sauvignon Blanc is aromatically expressive and generously flavoured with freshly cut herbs, scrumptious tropical fruit with subtle notes of blackcurrant leaf.

Winemaker: Nikolai St George

VINEYARD REGION | WAIRAU AND AWATERE VALLEYS, MARLBOROUGH

The fruit we select from the Wairau Valley adds brightness, tropical and citrus flavours, as well as tighter acidity to our Giesen Estate Sauvignon Blanc blend.

Compared to the Wairau Valley, the Awatere Valley is slightly cooler and drier with higher elevation. The fruit selected from the Awatere Valley for this wine adds fullness, richness, the tropical notes are more grilled, herbal notes are more dry.

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.

WINEMAKING

Winemaking is to emphasise everything that comes from the vineyards, to amplify the fruit to create the consistent Giesen house style. Specially selected yeasts are added to the juice to start fermentation. These yeasts help build texture, weight and aromatics in the wine. We batch ferment and stop these ferments at a point to retain some natural sweetness to help balance the classic Marlborough acidity.

WINE INFO:

Alc/Vol: 12.5% | **pH:** 3.4 | **TA:** 7.4 g/L | **Residual Sugar:** 3.6 g/L

Food match

Our winemakers suggest pairing the Estate Marlborough Sauvignon Blanc with a Thai green chicken curry and fresh coriander.



**NEW ZEALAND
WINERY OF THE YEAR**
2018 MELBOURNE INTERNATIONAL WINE COMPETITION



Available on the iPhone
App Store

THE NEXT GENERATION OF WINE EXPLORATION