

ORGANIC  
*Syrah*  
2015 SOUTHERN VALLEYS  
*Limited Edition*



The three founding Giesen brothers believe legacy is vital and to that end, as a forever gift for their family they want to leave the land better than they found it. That's why they're passionate about organics, as a way to improve the environment. What's more, after significant investment in organic vineyards the Giesen brothers have been delighted by the premium quality of the grapes and the rich, intense wines which organic fruit create.

Intriguing from the moment the bottle is opened the appeal of this premium organic Syrah is obvious from its elegant aromatics. Savour its violet floral on the nose, followed on the palate by layers of dark blackberries and juniper offset by earthy, smokey character framed by a dash of oak and spice.

Winemaker: Nikolai St George

#### ORGANIC VINEYARDS:

Every attention is lavished upon Giesen organic vines which are hand tended with support from a specially imported Italian Geier 'Crawler' which helps take care of vine weeding and trimming. Weighing just over a tonne, and with a width of 1.1m, the crawler has less downward pressure than a human footprint! This special machine supports Giesen's minimal compaction philosophy for its high density, organic vineyards - ensuring nutrient rich soil which guarantees premium, full flavoured fruit.

#### VINTAGE CONDITIONS:

Great weather meant the 2015 vintage delivered - our winemakers were delighted by quality fruit with intensity of flavour. The warmth allowed early picking, which meant the fruit had lower sugar levels allowing the depth of flavour to shine through and ensuring the finished wines show great terroir.

#### WINEMAKING:

After selective hand picking by block the fruit was taken to the winery where it was gently de-stemmed. De-stemmed fruit was added to open top fermenters and cold soaked for five to seven days to enable early development of colour and flavour. The fruit was left to macerate for a further 14 days to maximise flavour, before it was pressed. From here the free run wine was aged in French oak 300L barrels for 12 months ahead of bottling. Following bottling this organic wine benefited from 24 months maturing in the Giesen cellar allowing the development of complexity and a silken palate.

#### HARVEST COMPOSITION:

Brix Range: 23.5-24.5 | pH Range: 3.53 | Titrable Acidity: 8.1 g/L

#### WINE COMPOSITION:

Alc/Vol: 13.97% | Titrable Acidity: 6.1 g/L | Residual Sugar: 0.81 g/L



Made from organically grown grapes.  
Certified by BioGro NZ 5096

#### Food match

Match this delicious organic Syrah with good friends and family, a little kind hearted banter and a BBQ ribeye or eye fillet served on a bed of roasted seasonal vegetables.

GIESENWINES.CO.NZ



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**App Store**

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