



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.

 $This \, Marl borough \, Sauvignon \, Blanc \, is \, aromatically \, expressive \, and \, generously \, flavoured \, with \, freshly \, cut \, herbs, \, scrumptious \, tropical \, fruit \, with \, subtle \, notes \, of \, black currant \, leaf.$

Winemaker: Nikolai St George, four-time winner of NZ Winemaker of the Year.

VINEYARD REGION | WAIRAU AND AWATERE VALLEYS, MARLBOROUGH

Fruit is chosen from these two renowned Marlborough Sauvignon Blanc regions to create a delicious, expressive wine. Fruit from the Wairau Valley brings bright tropical fruit underlined by acidity. Awatere Valley fruit provides richness and depth with notes of herb and a dry finish.

VINTAGE CONDITIONS

The dry 2019 vintage created a bounty of intense flavour and quality for our Marlborough vineyards. Fruit set was excellent thanks to hot dry weather during veraison. This coupled with the warmth throughout the summer, created quality fruit with generous aromatics, concentrated flavour, texture and lovely natural acidity.

WINEMAKING

Winemaking aimed to emphasise the vineyards and amplify our wonderful fruit. Following a gentle pressing, we started with carefully selected yeasts added to the juice to start fermentation. These yeasts were chosen to help build texture, weight and aromatics. Parcels of fruit were batch fermented with fermentation stopped when the perfect balance of natural sweetness and classic Marlborough acidity was achieved.

WINE INFO:

Alc/Vol: 12.5% | pH: 3.43 | **TA:** 6.7 g/L | **Residual Sugar:** 3.6 g/L

Food match
Our winemakers suggest pairing the Estate Marlborough Sa

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





