

ORGANIC  
*Syrah*  
2016 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 and black pepper 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, four-time winner of New Zealand Winemaker of the Year.*

#### 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 – less compaction allows the vine root system to work more effectively to tap into moisture, minerals and nutrients located deep in the soils. This helps build rich, varietal expression in the fruit.

#### VINTAGE CONDITIONS:

In Marlborough a dry 2015 winter created some concern about the growing season ahead but soil moisture levels were high enough to maintain exceptionally healthy vines. In early December, the average air temperature increased which resulted in a particularly successful flowering period. Rain events in January and February ensured that fruit set and berry development condition were ideal. With increased temperatures from February onwards, it was the perfect sought after ripening environment that favours flavour development, while retaining acidity with the cooler nights.

#### WINEMAKING:

After selective hand picking by block the fruit was immediately taken to the winery. It was gently de-stemmed before the fruit was added to open top fermenters and cold soaked for five to seven days enabling development of colour and flavour. The fruit was left to macerate for a further 14 days, before being pressed. Free run wine was aged in French oak 300L barrels (30% new oak) for 12 months ahead of bottling. Following bottling this organic wine enjoyed 24 months maturing in the Giesen cellar allowing it to build complexity coupled with a silken palate.

#### HARVEST COMPOSITION:

**Brix Range:** 23.0-24.0 | **pH Range:** 3.49 | **Titration Acidity:** 7.8 g/L

#### WINE COMPOSITION:

**Alc/Vol:** 13.2% | **Titration Acidity:** 5.3 g/L | **Residual Sugar:** 0.40 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 rib-eye or eye fillet served on a bed of roasted seasonal vegetables.

[GIESENWINES.CO.NZ](http://GIESENWINES.CO.NZ)



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**App Store**

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