

Sauvignon Blanc

2020 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: Duncan Souler

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 2020 harvest season will be one to remember for decades to come. Just as harvest had started the government announced a nationwide lockdown due to COVID-19. Despite the adversities that this put on the team, 2020 produced some spectacular results with top quality fruit and what will be an outstanding vintage. Marlborough saw a mild start to the growing season, with the soil retaining a good level of moisture after a fairly dry winter period. Budburst was nice and even; slightly reduced number of Sauvignon Blanc bunches meant more concentrated flavours in the fruit. The long, slow ripening period allowed excellent thiol development, creating wines with a pronounced tropical fruit spectrum. Settled weather during the harvest period allowed the winemakers to pick depending on physiological ripeness, delivering optimum flavour spectrums.

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:** 3.4 | **TA:** 6.8 g/L | **Residual Sugar:** 3 g/L

Food match

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



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