

# 2020 Marlborough Sauvignon Blanc

Crisp and refreshing, expect citrus and freshly cut herbs from this generous Marlborough Sauvignon Blanc.

## Where I'm From

Wairau and Awatere Valleys, Marlborough New Zealand

## How I'm Grown

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.

## How I'm Made

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.

## The Techy Stuff

Alc 12.5% • pH 3.4 • TA 6.8 g/l • Residual Sugar 3 g/l

## Match Me With...

A Thai Green Chicken Curry with fresh coriander.



Share in four decades of passion and craft.  
Whatever your occasion, there's a  
great Giesen wine to match.



Vegan Wine