

# 2021 Marlborough Sauvignon Blanc

Crisp and refreshing, expect vibrant tropical and citrus flavours 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 winter was unusually dry with less rainfall than the long-term average. Frost events at the start of the growing season and cold, wet weather during flowering had a significant effect on the region's fruit set, with a high number of small berries in the bunches reducing yield and promoting concentration of aromas and flavours in the grapes.

The summer ripening period was slightly cooler than normal, with rainfall only 38.9% of the long-term average. This long, slow ripening period allowed the winemaking team to block pick grapes as they reached optimal ripeness, without any inclement weather pressure. A few cooler evenings during the lead-in to harvest helped the berries to retain acidity and promote the fresh, vibrant flavours we love in Marlborough fruit.

## 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/Vol 13.1% • pH 3.35 • TA 6.9 g/l • Residual Sugar 2.9 g/l

## Match Me With...

A Thai Green Chicken Curry with fresh coriander.



Vegan Friendly



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

