

2022 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

Our Marlborough vineyards saw a smooth start to the 2021/22 growing season. Winter and spring both exceeded the long-term rainfall average, while settled weather throughout the all-important flowering period aided fruit set. Summer temperatures were ahead of the long-term average, with cooler February and March temperatures supporting a long slow ripening period - perfect for early flavour development and retaining acid levels. Cool temperatures allowed the team to pick fruit ahead of the usual vintage timeline.

How I'm Made

During the winemaking process, it is our aim to emphasise the vineyards and amplify the varietally expressive fruit. Following gentle extraction, we start with adding carefully selected yeasts to the juice to start fermentation. These yeasts were chosen to help build texture, weight and aromatics. Parcels of fruit were batch fermented, and then blended to create a wine that has wonderful fruit expression, and a great balance between subtle natural sweetness and classic Marlborough acidity.

The Techy Stuff

Alc/Vol 12% • pH 3.54 • TA 7.5 g/l • Residual Sugar 2.9 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 Friendly

