

Vineyard



GIESEN

Selection

SAUVIGNON BLANC 2022 MARLBOROUGH

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



VINEYARD REGION Marlborough, New Zealand

VINTAGE CONDITIONS

Our Marlborough vineyards saw a smooth start to the 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 intense flavour development and retaining acid levels.

WINEMAKING

Winemaking aimed to emphasise the vineyards and amplify our wonderful fruit. Following a gentle extraction, 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.

FOOD MATCH

Crispy five spice-scented Peking duck pancakes with hoisin sauce and Asian greens.

WINE ANALYSIS

Alc/Vol: 11.7% | PH: 3.54 | TA: 7.5 g/L | RS: 4.0 g/L

CHIEF WINEMAKER

Duncan Shouler

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