



GIESEN

Organic

SAUVIGNON BLANC 2022



The three founding Giesen brothers believe legacy is vital and to that end, they aim to leave the land better than they found it. That's why they're passionate about organics – as a means of improving the environment, as well as producing intense fruit and wines that come from our premium organic fruit.

This Organic Marlborough Sauvignon Blanc has wonderful aromas of passionfruit, guava, grapefruit, lemon, and elderflower. On the palate, tropical fruit flavours give way to subtle citrus notes of lemon and lime. This wine is generous and complex, with bright acidity supporting its long finish.

Winemaker: Duncan Shouler

Viticulture Region: Wairau Valley, Marlborough, New Zealand



Organic Vineyards: Fruit was sourced from two outstanding BioGro-certified vineyards. Lower Wairau & Southern valleys.

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 flavour development and retaining acid levels.

Winemaking: To create an organic Sauvignon Blanc with intense flavour and texture, our winemakers gently press off the must prior to cold settling. Cool fermentation using selected yeasts builds aromatics and flavour. Resting on fine lees builds additional complexity prior to bottling.

Technical Information: Alc/Vol: 12.6% | pH: 3.2 | TA: 7.9 g/L | R.S: 3.5 g/L

Food Match: Pan-seared groper fillets with caper vinaigrette and seasonal salad greens.