

# 2023 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

Favourable weather conditions ensured a successful growing season in Marlborough. Throughout the season, rainfall reached 95% of the long term average ensuring good water supply. With variable weather conditions, this gave low to moderate yields across Marlborough's sub-regions which resulted in looser bunches and ensured quality fruit. Dry weather during the harvest period meant the fruit was picked at optimal ripeness, enabling the varietal characteristics to shine through. Sauvignon Blanc fruit benefited from the cooler evenings, resulting in slow flavour accumulation and vibrant natural acidity.

## 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, then blended to create a wine that has wonderful fruit expression, a great balance between subtle natural sweetness and classic Marlborough acidity.

## The Techy Stuff

Alc/Vol 12.4% • pH 3.4 • TA 7.6 g/l • Residual Sugar 3.3g/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.