

# Vineyard



# GIESEN

# Selection



## SAUVIGNON BLANC 2023 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

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.

### WINEMAKING

Winemaking aimed to emphasise the vineyards and amplify our wonderful fruit. Following a gentle extraction, we batch fermented with carefully selected yeasts to start fermentation. These yeasts were chosen to help build texture, weight and aromatics.

### FOOD MATCH

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

### WINE ANALYSIS

Alc/Vol: 12.4% | PH: 3.4 | TA: 7.6 g/L | RS: 3.3 g/L

CHIEF WINEMAKER

*Duncan Shouler*

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