

In 2008 the Giesen brothers Theo, Alex and Marcel challenged the team to craft a collection of wines true to their vineyard, wines that speak of place. Giesen Wines owns 13 Marlborough vineyards across 287 hectares each with different soil, aspect, water, sunshine and elevation. It is this diversity, supported by meticulous viticultural practice, which is the essence of the Single Vineyard wines. In the winery, Giesen's winemakers let the wines speak for themselves practicing 'hands off' winemaking where possible. The use of German oak (Fuder) barrels allows the sense of place to shine. All this precision adds up to ensure the Giesen Single Vineyard collection are wines of texture that articulate the terroir of their origin.



#### WINEMAKER

Andrew Blake



[www.giesenwines.com](http://www.giesenwines.com)

# THE FUDER

## SAUVIGNON BLANC 2014

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### DILLONS POINT

**VITICULTURE** Giesens 'Old' Dillons Point vineyard is situated on the eastern side of the Opawa stream. Originally planted in 1991, the vines are examples of some of the oldest Sauvignon Blanc vines in the region. Situated approx 5.8kms from the coast, this vineyard enjoys strong maritime influence.

**WINEMAKING** After picking early April, wild yeast was used then placed into Fuder barrels for 13.5 months.

**VINTAGE CONDITIONS** The 2013/14 growing season began with one of the hottest starts on record until the end of December, with rapid even growth, good flowering and subsequent fruit set. Then through to the end of February temperatures were cooler than average helping strong berry development. March was warmer than the norm, the vines in this vineyard have strong root structures critical during the final stages of ripening where water supply is vital. The extensive canopy management enabled full development of flavour and concentration. This block was hand picked early April missing the late season rain experienced in Marlborough.

**NOSE** A rich ripe style with layers of baked apple, polenta and smokey crushed nettle notes.

**PALATE** The palate is rich and concentrated, it's very voluptuous with a level of saltiness which only adds to its intrigue.

**WINE ANALYSIS** Alcohol: 13.5% TA: 6.5g/L pH: 3.45

**AGING POTENTIAL** Minimum 5 years.