

Vineyard Selection

MARLBOROUGH



GIESEN



Vineyard Selection

MARLBOROUGH SAUVIGNON BLANC 2016

VINEYARD REGION

Marlborough - Wairau Valley & Awatere Valley

WINEMAKING

Harvested fruit was destemmed and pressed then the juice was floated to clarify. Cool fermentation was carried out over two to three weeks in stainless steel tanks using cultured yeasts selected to complement and enhance the aroma and flavour spectrum. Following a short time on light yeast lees the wine was blended, stabilised and bottled.

VINTAGE CONDITIONS

A wet 2015 winter provided ample irrigation reserves and the soil moisture was high enough to maintain exceptionally healthy vines. Early December, the average air temperature increased which resulted in a particularly successful flowering period. Rain events in January and February 2016 ensured that fruit set and berry development conditions were ideal. With increased temperatures from February onward, it was the perfect sought-after ripening environment that favours flavour development, while cooler nights helped retain acidity.

COLOUR

Pale straw with a green tinge

NOSE

Lovely intensity with plenty of aromatic fruit lift and a layer of rich, tropical character with passionfruit notes.

PALATE

Succulence and fruit sweetness are balanced by refined acidity framing a palate full of ripe citrus and stone fruit.

WINE ANALYSIS: **Alc/Vol:** 12.5% | **pH:** 3.3 | **TA:** 7.20 g/L

Residual Sugar: 3.5 g/L



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