

Vineyard Selection

MARLBOROUGH



GIESEN



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MARLBOROUGH SAUVIGNON BLANC 2018

This Marlborough Sauvignon Blanc is aromatically expressive and generously flavoured with freshly cut herbs, scrumptious tropical fruit with subtle notes of blackcurrant leaf.

VINEYARD REGION

WAIRAU AND AWATERE VALLEYS, MARLBOROUGH

The fruit we select from the Wairau Valley adds brightness, tropical and citrus flavours, as well as tighter acidity to our Giesen Vineyard Selection Sauvignon Blanc blend. Compared to the Wairau Valley, the Awatere Valley is slightly cooler and drier with higher elevation. The fruit selected from the Awatere Valley for this wine adds fullness, richness, the tropical notes are more grilled, herbal notes are more dry.

VINTAGE CONDITIONS

2018 saw one of the best flowerings in history, which gave us bunches of fruit full of evenly sized berries, this ensured there was even ripening throughout the bunches. It was the hottest January on record, which meant the vines progressed through the season well ahead of the long term average. Careful vine management, including leaf cover, was crucial in order to retain varietal character especially during periods of hot dry weather through the midpoint of the growing season, this involved extra hand work to ensure the correct balance of airflow and shading was achieved.

WINEMAKING

Winemaking is to emphasise everything that comes from the vineyards, to amplify the fruit to create our consistent Marlborough house style. We used specially selected yeasts to help build texture and aroma in this wine. We stop our batch ferments to retain some natural sweetness to help balance the classic Marlborough acidity.

WINE ANALYSIS:

Alc/Vol: 12.5% | pH: 3.4 | TA: 7.4 g/L | Residual Sugar: 3.6 g/L

WINEMAKER

Nikolai St George