



The Brothers

MARLBOROUGH SAUVIGNON BLANC 2018



For almost four decades the Giesen brothers have created great wines that people around the world love. Just as the three Giesen brothers' journey bought them from Germany to New Zealand, we travel to great lengths to find the best of every vintage. We strive to ensure The Brothers wines are rich and rewarding while retaining elegance and purity.

This Sauvignon Blanc is a rich yet lively expression of Marlborough, with freshly sliced tropical fruits, bright herbal notes and refreshing citrus. These vibrant flavours and aromas are elegantly rounded out by a subtle nutty flavour imparted by German Fuder barrels and French oak barriques, all leading to a satisfyingly clean, dry finish.

Winemaker: Nikolai St George, four-time New Zealand Winemaker of the Year

VINEYARD REGION

The fruit selected for this vintage was predominately from Awatere Valley with small components from Rapaura and Dillons Point—fruit from the Awatere gives tropical aromatics such as grilled pineapple and dry herbs, delivers more texture and has more age ability.

WINEMAKING

We age the Sauvignon Blanc on lees for three to four months to build a beautiful mouth-feel, using stainless steel and 5-10% of the wine is aged in a mix of small 300L French oak barriques and 1000L German Fuder oak barrels.

VINTAGE CONDITIONS

The 2018 growing season was legendary, with the hottest January on record and one of the best flowerings in living memory. Due to this unusually hot growing season, plentiful bunches of evenly ripened berries were harvested nearly two weeks earlier than usual. It was a race against the weather to ensure our grapes were tucked away safely in the winery before the spring rain soaked the vines. This extra rain would have watered down the bright acidity in the grapes, which is an important characteristic to this wine's careful balance of luscious tropical fruit characters and refreshing acidity.

NOSE

Green tropicals, bright herbal notes, citrus with lovely subtle nutty oak influence.

PALATE

Textural fruit intensity with ripe phenolic structure and salivating acidity extending the finish.

WINE ANALYSIS:

Alc/Vol: 13.8% | pH: 3.41 | TA: 6.53g/L | Residual Sugar: 4.6g/L

AGING POTENTIAL:

5 years.

FOOD MATCH:

Savour this bold and beautiful wine alongside red snapper ceviche with capsicum and fresh coriander—white fish cubes 'cooked' in bright lemon or lime juice.

NEW ZEALAND
WINERY OF THE YEAR
2018 MELBOURNE INTERNATIONAL WINE COMPETITION



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