



The three founding Giesen brothers believe legacy is vital and to that end, as a forever gift for their family they want to leave the land better than they found it. That's why they're passionate about organics, as a way to improve the environment. What's more, the Giesen brothers are delighted by the rich, intense wines which organic fruit create.

This organic Sauvignon Blanc exudes vibrant citrus flavour, delivered with length and complexity.

Winemaker: Nikolai St George, four-time winner of the NZ Winemaker of the Year.

VINEYARD REGION I WAIRAU VALLEY. MARLBOROUGH

Organic certification with BioGro New Zealand.

VINTAGE CONDITIONS

The dry 2019 vintage created a bounty of intense flavour and quality for our Marlborough vineyards. From veraison throughout the growing season the hot, dry conditions favoured our vineyards as their location, predominately in the Lower Wairau Valley, provided vines with good access to water. This coupled with the warmth, created quality fruit with generous aromatics, concentrated flavour, texture and lovely natural acidity.

WINEMAKING

To create a Sauvignon Blanc with intense flavour and texture our winemakers separated the juice into three parcels and treated each one differently. One was fermented clean and bright to create intense aromatics, the second received a wild fermentation which adds texture and depth of flavour and the final component was fermented in oak barrels to create a wine with rich mouth-feel. The winemakers then tasted each parcel and blended to create an organic wine of intense aromatics and generous flavour and length.

WINE INFO:

Alc/Vol: 12.87% | pH: 3.46 | TA: 6.7 g/L | Residual Sugar: 2 g/L

Food match

Fresh shell fish such as mussels or clams, steamed in a simple tomato, garlic and fresh herb broth with a touch of chilli.



Made from organically grown grapes. Certified by BioGro New Zealand 5096





