



The Brothers

MARLBOROUGH SAUVIGNON BLANC 2019

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.

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 they have good access to water. This coupled with the warmth, created quality fruit with generous aromatics, concentrated flavour, texture and lovely natural acidity.

WINEMAKING

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

NOSE

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

PALATE

Textural fruit intensity with great structure, salivating crispness leading into a long finish.

WINE ANALYSIS:

Alc/Vol: 13.0% | pH: 3.33 | TA: 7.11g/L | Residual Sugar: 3.7g/L

AGING POTENTIAL:

This elegant wine is perfect to enjoy now. However, it will reward those with the patience to cellar it for up to five years.

FOOD MATCH:

Savour this smooth, rich wine alongside seafood ceviche finished with coriander.



NEW ZEALAND
WINERY OF THE YEAR
2018 MELBOURNE INTERNATIONAL WINE COMPETITION



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