

Blush Sauvignon

2019 | MARLBOROUGH



For almost four decades the Giesen brothers have created great wines that people around the world love. Great wines are the ones we remember from fun experiences with family and friends, that's why we created Giesen Estate. Our Estate wines are generous, smooth, relaxing and most of all taste great.

This stylish new Blush Sauvignon was inspired by our popular Marlborough Sauvignon Blanc.

An alluring, playful wine with a delightfully refreshing flavour, it's the perfect choice for any occasion—especially when catching up with your besties.

Winemaker: Duncan Shouler.

TASTE

This luscious, inviting Blush Sauvignon greets your senses with aroma of bramble and blueberry, supported by passionfruit and a refreshing twist of citrus. From the first sip enjoy a burst of mouth-watering sweet fruit offset by characteristic Sauvignon Blanc gooseberry and grapefruit flavour wrapped up with a refreshing crisp dry finish.

PLACE

Fruit for Blush was carefully selected from cool-climate vineyards throughout Marlborough's Wairau and Awatere Valleys. Wairau Valley fruit adds brightness, tropical and citrus flavours, as well as acidity. Fruit from the Awatere Valley adds richness and tropical notes. A splash of Hawke's Bay Merlot gives this wine its beautiful Blush colour and subtle blueberry and bramble character.

STYLE

Blush Sauvignon is a polished addition to every gathering. Its subtle berry, passionfruit and citrus flavours make it the perfect match for BBQs, antipasto platters and canapés. Or all this flavour means it's delicious on its own as an aperitif. Share Blush while you're getting ready for a night out, take it to BYOs, employ it as your plus one or as a gift for your friends - as long as they promise to share! Whatever the occasion Blush Sauvignon adds a playful touch of style.

DETAILS:

Dietary Info: Suitable for gluten free and dairy free diets.

Alc/Vol: 12.5% | **pH:** 3.37 | **TA:** 6.5 g/L | **Residual Sugar:** 4 g/L



Food match

Whilst Blush Sauvignon is delicious on its own, it's even more delicious with strawberry tart served with mascarpone.



**NEW ZEALAND
WINERY OF THE YEAR**
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