

# UNCHARTED

## 2020 SAUVIGNON BLANC

### AWATERE VALLEY, MARLBOROUGH

Discover a place between the snow and the sea. Where mountain ranges give way to rivers, and sunshine reigns supreme. Where the three

#### How I Taste

Expect aromas of fresh herbs with green pineapple and kaffir lime, with subtle salt air characters. Enjoy crispness on the palate, balanced by richness from the barrel fermented component. Savour the flavours of grilled pineapple with a mineral edge and subtle tomato stalk on the finish.

#### Where I'm From

Fruit is hand selected from heavy soil vineyards in the Awatere Valley, a premium sub-region in Marlborough. Awatere Valley is slightly cooler, drier, windier with higher elevation and is known for great minerality and texture.

#### How I'm Made

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.



Share in four decades of passion and craft. Discover the best of Marlborough with Uncharted.



Giesen Brothers discovered an affinity for the finest Marlborough wines, and where we craft our tribute to this beautiful, untameable region.

#### How I'm Grown

The 2020 harvest season will be one to remember for decades to come. Just as harvest had started the government announced a nationwide lockdown due to COVID-19. Despite the adversities that this put on the team, 2020 produced some spectacular results with top quality fruit and what will be an outstanding vintage.

2020 was a great year for Awatere Valley Sauvignon Blanc, with clean flavours of wild herbs, tomato leaf and green pineapple. Fruit came from two blocks in the Awatere, both displaying exceptional Awatere characters, one being more tropical with green pineapple flavours, and the other being quite herbal. The marriage between the two blocks gives a wonderfully aromatic and delicate Sauvignon Blanc that is classic Awatere in character.

#### The Tech Info

Alc 12.5% • pH 3.3 • TA 6.5g/l  
Residual Sugar 2.8 g/l

#### Match Me With

Smoked wild trout salad with new season potatoes, cherry tomatoes and peas.

[giesenwines.co.nz](http://giesenwines.co.nz)