



The Brothers

MARLBOROUGH

SAUVIGNON BLANC

2020



For four decades the Giesen brothers have created great wines loved by people around the world. Just as the three Giesen brothers' journey brought 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.

WINEMAKER: Duncan Shouler

**VINEYARD
REGION**

A blend of outstanding vineyard sites located in the Southern and Wairau Valley sub regions of Marlborough.

**VINTAGE
CONDITIONS**

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.

WINEMAKING

The fruit was picked then immediately pressed at the winery. Juice then settled overnight before being racked to tank and having yeast added ahead of transfer to oak barrels. The wine was fermented then matured in predominately French oak barrels for 10 months. Oak age started at one year old with the majority in three year old barrels. This selection was to ensure the wine had subtle oak character which allowed the fruit to shine. The wine was fined and filtered for bottling.

NOSE

This aromatic Sauvignon Blanc has it all. Expect aromas of fresh herbs with green pineapple and kaffir lime, with subtle salt air characters.

PALATE

Enjoy crispness on the palate, balanced by richness from the barrel fermented component

WINE ANALYSIS: Alc/Vol: 12.5% | pH: 3.3 | TA: 6.5 g/L | Residual Sugar: 2.8g/L

**AGING
POTENTIAL:**

5 years