



# *The Brothers*

## MARLBOROUGH

### SAUVIGNON BLANC

#### 2021



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 winter was unusually dry with less rainfall than the long-term average. Frost events at the start of the growing season and cold, wet weather during flowering had a significant effect on the region's fruit set, with a high number of small berries in the bunches reducing yield and promoting concentration of aromas and flavours in the grapes. The summer ripening period was slightly cooler than normal, with rainfall only 38.9% of the long-term average. This long, slow ripening period allowed the winemaking team to block pick grapes as they reached optimal ripeness, without any inclement weather pressure. A few cooler evenings during the lead-in to harvest helped the berries to retain acidity and promote the fresh, vibrant flavours we love in Marlborough fruit.

#### WINEMAKING

Juice was fermented at moderate temperatures (14-16°C) using a combination of classic Sauvignon Blanc yeasts. This ensured distinct varietal definition and fruit purity, and a textural palate. After fermentation the wine was left to mature in tank on light lees to ensure texture and complexity, before being racked, blended and filtered in preparation for bottling.

#### NOSE

This aromatic Sauvignon Blanc has it all. Classic tropical and stone fruit characters give way to blackcurrant and passionfruit with subtle flinty notes.

#### PALATE

Stone fruit, tropical fruit and grapefruit fill the palate, resulting in a gracious wine that finishes deliciously crisp and dry.

**WINE ANALYSIS:** Alc/Vol: 12.25% | pH: 3.3 | TA: 6.9 g/L | Residual Sugar: 2.7g/L

#### AGING POTENTIAL:

5 years