

UNCHARTED

2021 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.

How I Taste

Expect aromas of tropical fruit like passionfruit, pineapple and guava, combining with wonderful citrus notes of grapefruit, lemon sherbet and crushed oyster shell. Enjoy crispness on the palate, striking passionfruit, fresh pineapple and grapefruit flavours and hints of blackcurrant. This wine is beautifully balanced with a long 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

This Sauvignon Blanc is aged on lees for three to four months to build a beautiful mouthfeel. 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 Giesen Uncharted.



Where the three 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 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.

The Tech Info

Alc/Vol 13% • pH 3.4 • TA 7.9g/l
Residual Sugar 2.2g/l

Match Me With

Fresh flavours of Snapper ceviche.



giesenwines.co.nz