

Vineyard Selection

MARLBOROUGH



GIESEN



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MARLBOROUGH SAUVIGNON BLANC 2021

Crisp and refreshing, expect vibrant tropical, citrus flavours and freshly cut herbs from this generous Marlborough Sauvignon Blanc.

VINEYARD REGION	Wairau and Southern Valleys, Marlborough.
VINTAGE CONDITIONS	The 2020 winter was unusually dry with less rainfall than the long-term average. The growing season started with several frost events affecting most of Marlborough. The all-important flowering period was greeted with a cold, wet spell of weather, which had a significant effect on the region's fruit set creating a disproportionately high number of small berries in the bunches. While this affects the yield, it helps promote 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 gave us a long slow ripening period, allowing the winemaking team to block pick grapes as they reached optimal ripeness, without any inclement weather pressure. The region experienced a few cooler evenings during the lead into harvest, helping berries retain acidity and fresh, vibrant flavours.
WINEMAKING	Winemaking aimed to emphasise the vineyards and amplify our wonderful fruit. Following a gentle pressing, we started with carefully selected yeasts added to the juice to start fermentation. These yeasts were chosen to help build texture, weight and aromatics. Parcels of fruit were batch fermented, with fermentation stopped when the perfect balance of natural sweetness and classic Marlborough acidity was achieved.
WINE ANALYSIS:	Alc/Vol: 13.1% pH: 3.35 TA: 6.9g/L Residual Sugar: 2.9g/L
WINEMAKER	Duncan Shouler
FOOD MATCH	Crispy five spice-scented Peking duck pancakes with hoisin sauce and Asian greens.