



GIESEN *Organic* SAUVIGNON BLANC 2021



The three founding Giesen brothers believe legacy is vital, and to that end, they aim to leave the land better than they found it. That's why they're passionate about organics - as a means of improving the environment. What's more, significant investment in organic vineyards has seen the Giesen brothers delighted by the quality of the grapes and the rich, intense wines resulting from our premium organic fruit.

This Organic Marlborough Sauvignon Blanc has wonderful aromas of passionfruit, guava, grapefruit, lemon, and elderflower. On the palate, tropical fruit flavours give way to subtle citrus notes of lemon and lime. This wine is generous and complex, with bright acidity supporting its long finish.

Winemaker: Duncan Shouler

Viticulture Region: Wairau Valley, Marlborough, New Zealand



Organic Vineyards: Organic Vineyards: Fruit was sourced from three outstanding BioGro-certified vineyards. The two lower Wairau Valley vineyards offer fruit intensity; the third block is slightly elevated, nestled in the foothills of the Withers Hills and brings flavour concentration to the wine.

Vintage Conditions: Weather conditions across the growing season had a significant effect on the region's fruit set, creating a high number of small berries in the bunches. This lower yield was offset by concentrated aromas and expressive flavours in the grapes.

The summer ripening period was slightly cooler and drier than normal, with a few cooler evenings during the lead into harvest helping acidity and fresh, vibrant flavours. A long slow ripening period allowed our winemakers to block pick grapes as they reached optimal ripeness, without any inclement weather pressure.

Winemaking: To create an organic Sauvignon Blanc with intense flavour and texture, our winemakers gently press off the must prior to cold settling. Cool fermentation using selected yeasts builds aromatics and flavour. Resting on fine lees builds additional complexity prior to bottling.

Technical Information: Alc/Vol: 13.4% | pH: 3.3 | TA: 7 g/L | R.S: 1.7 g/L

Food Match: Pan-seared groper fillets with caper vinaigrette and seasonal salad greens.

