



GIESEN *Organic* SYRAH 2019

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.

Savour violet florals and black pepper on the nose of this organic Syrah. Layers of dark blackberries and juniper on the palate are offset by earthy, smokey characters and framed by a dash of oak and spice.

Winemaker: Duncan Shouler

Viticulture Region: Southern Valleys, Marlborough, New Zealand



Organic Vineyards: Every attention is lavished upon Giesen organic vines which are hand tended with support from a specially imported Italian Geier 'Crawler' which helps take care of vine weeding and trimming. Weighing just over a tonne, with a width of 1.1m, the crawler has less downward pressure than a human footprint! This special machine supports Giesen's minimal compaction philosophy for its high density, organic vineyards - less compaction allows the vine root system to more effectively tap into moisture, minerals and nutrients located deep in the soils. This helps build rich varietal expression in the fruit.

Vintage Conditions: The dry 2019 vintage created a bounty of intense flavour and quality for our Marlborough vineyards. From veraison throughout the growing season the hot, dry conditions favoured our vineyards in the Southern Valleys as soil structures have strong water retention properties. Coupled with the warmth, this created quality fruit with generous aromatics, concentrated flavour, texture, colour and lovely natural acidity.

Winemaking: Fruit was selectively hand picked by block and immediately taken to the winery. After gentle de-stemming it was added to open-top fermenters and cold soaked for seven days, enabling colour and flavour development. After a warm fermentation, the fruit was left to macerate for a further 14 days before being pressed. Free-run wine was aged in French oak 300L barrels (30% new oak) for 12 months before bottling. The bottled wine matured in the Giesen cellar for 24 months, building complexity and a silken palate.

Technical Information: Alc/Vol: 13.3% | pH: 3.63 | TA: 5.5 g/L | R.S <0.5g/L

Food Match: Match this delicious organic Syrah with good friends and family, a little kind-hearted banter and a barbecued rib-eye or eye fillet served on a bed of roasted seasonal vegetables.

