

# UNCHARTED

## 2022 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

A combination of tropical fruit flavours, passionfruit and fresh pineapple with underlying citrus notes, grapefruit, and lemon drops. The palate is bright and energetic, striking passionfruit and sherbet flavours with hints of tarragon. The wine finishes long with a crystalline expression of fruit.

#### 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.

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

We saw a smooth start to the 2021/22 growing season. Winter and spring both exceeded the long-term rainfall average, perfect for topping up rivers and aquifers as we headed into the warm, dry summer months. Mother Nature was on our side with settled weather throughout the all-important flowering period which aided fruit set. Summer temperatures were slightly ahead of the long-term average, with February and March cooling down to support long slow ripening, perfect for early flavour development while retaining acid levels.

#### The Tech Info

Alc/Vol 11.8% • pH 3.35 • TA 7.5g/l  
Residual Sugar 3.8g/l

#### Match Me With

Fresh flavours of Snapper ceviche.



Share in four decades of passion and craft. Discover the best of Marlborough with Giesen Uncharted.

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