



The Brothers

MARLBOROUGH

SAUVIGNON BLANC | 2022



For four decades the Giesen brothers have created great wines loved by people around the world. Just as the three Giesen brothers' journey brought them from Germany to New Zealand, we travel to great lengths to find the best of every vintage. We strive to ensure The Brothers wines are rich and rewarding while retaining elegance and purity.

Nose

This aromatic Sauvignon Blanc has it all. Classic tropical and stone fruit characters give way to blackcurrant and passionfruit with subtle flinty notes.

Palate

Stone fruit, tropical fruit and grapefruit fill the palate, resulting in a gracious wine that finishes deliciously crisp and dry.

Wine Analysis

Alc/Vol: 12% | pH: 3.4 | TA: 7.2g/L
| Residual Sugar: 3g/L

Aging Potential

5 years

Match me with

Fresh flavours of snapper ceviche.

Vineyard Region

A blend of outstanding vineyard sites located in the Awatere and Wairau Valley sub regions of Marlborough.

Vintage Conditions

Our Marlborough vineyards saw a smooth start to the growing season. Winter and spring both exceeded the long-term rainfall average, while settled weather throughout the all-important flowering period aided fruit set. Summer temperatures were ahead of the long-term average, with cooler February and March temperatures supporting a long slow ripening period – perfect for early flavour development and retaining acid levels. Cooler early autumn temperatures allowed the team to pick fruit ahead of the usual vintage timeline.

Winemaking

Juice was fermented at moderate temperatures (14–16C°) using a combination of classic Sauvignon Blanc yeasts. This ensured distinct varietal definition and fruit purity, and a textural palate. After fermentation the wine was left to mature in tank on light lees to ensure texture and complexity, before being racked, blended and filtered in preparation for bottling.

Winemaker

Duncan Shouler

