



GIESEN

Organic

SAUVIGNON BLANC 2023



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, as well as producing intense fruit and wines that come 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: Jeremy Tod

Viticulture Region: Wairau Valley, Marlborough, New Zealand



Organic Vineyards: Fruit was sourced from two outstanding BioGro-certified vineyards in the Lower Wairau Valley.

Vintage Conditions: Favourable weather conditions ensured a successful growing season in Marlborough. Throughout the season, rainfall reached 95% of the long term average ensuring good water supply. With variable weather conditions, this gave moderate yields across Marlborough's sub-regions which resulted in looser bunches and ensured quality fruit. Dry weather during the harvest period meant the fruit was picked at optimal ripeness, enabling the varietal characteristics to shine through. Sauvignon Blanc fruit benefited from the cooler evenings, resulting in slow flavour accumulation and vibrant natural acidity.

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: 12.4% | pH: 3.4 | TA: 7.3 g/L | R.S: 3.5 g/L

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