



# The Brothers

MARLBOROUGH

## SAUVIGNON BLANC | 2023



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

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

### Wine Analysis

Alc/Vol: 12.4% | pH: 3.4 | TA: 7.3g/L  
| Residual Sugar: 3.3g/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

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

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: *Jeremy Todd*