UNCHARTED 2024 SAUVIGNON BLANC

MARLBOROUGH

Discover a place between the snow and the sea. Where mountain ranges give way to rivers, and sunshine reigns supreme.

How I Taste

Aromas of tropical fruit, flavours of passionfruit, fresh pineapple and guava, leading onto subtle notes of crushed oyster shell. The palate offers striking orchard fruit flavours of peach, granny smith apple and fresh cut nectarines, following fresh citrus notes.

The wine finishes long with a crystalline expression of fresh fruit.

How I'm Made

To create a Sauvignon Blanc with intense flavour and texture, the juice was fermented in relatively cool temperatures with selected yeasts to capture aromatics and purity of flavour.

Time on fine lees allowed the wine to build further complexity prior to bottling.

The Tech Info

Alc/Vol 13.2% • pH 3.2 • TA 7.1g/l Residual Sugar 2.4g/l

Match Me With

Fresh flavours of Snapper ceviche and seasonal fresh salad.



Where the three Giesen Brothers discovered an affinity for the finest Marlborough wines, and where we craft our tribute to this beautiful, untameable region.

Where I'm From

Fruit selected from multiple premium vineyards in the Awatere and Wairau Valleys in Marlborough. Awatere Valley is slightly cooler, drier, windier with higher elevation and is known for great minerality and texture, while the Wairau Valley fruit brings to the wine tropical and lively citrus notes.

How I'm Grown

For the 2023/24 growing season, we saw a change to an El Niñodriven weather system. Drought conditions were declared in mid-March 2024. Fortunately, the very wet winter was ideal to replenish the soil and aquifers ahead of the new growing season. Early growing season frosts and challenging weather through flowering contributed to a low yield. This, combined with near-perfect autumn conditions during harvest, produced fruit with exceptional concentration and purity. A vintage to remember for years.



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

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