

2024 Marlborough Sauvignon Blanc

Crisp and refreshing, expect vibrant tropical and citrus flavours and freshly cut herbs from this generous Marlborough Sauvignon Blanc.

Where I'm From

Wairau and Awatere Valleys, Marlborough New Zealand

How I'm Grown

For the 2023/4 growing season, we saw the change to an El Nino-driven weather system, resulting in dryness to the East of New Zealand. On March 14th, 2024, drought conditions were declared in Marlborough. Fortunately, the winter of 2023 was very wet, the second wettest on record, which was ideal for replenishing the soil and aquifers ahead of the new growing season. However, intermittent frosts in late October during the crucial flowering period led to a lower crop size for 2024. The lower yield, combined with near-perfect autumn weather during harvest, produced fruit with exceptional concentration and purity.

How I'm Made

During the winemaking process, our aim is to emphasise the vineyards and amplify varietally expressive fruit. Following gentle extraction, we add carefully selected yeasts to the juice to start fermentation. These yeasts are chosen to build texture, weight, and aromatics. Parcels of fruit are batch-fermented and then blended to create a wine with wonderful fruit expression and a great balance between subtle natural sweetness and classic Marlborough acidity.

The Techy Stuff

Alc/Vol 13.0% • pH 3.2 • TA 7.0 g/l • Residual Sugar 3.3g/l

Match Me With...

A Thai Green Chicken Curry with fresh coriander.



Share in four decades of passion and craft.
Whatever your occasion, there's a
great Giesen wine to match.