

Vineyard



GIESEN

Selection

SAUVIGNON BLANC 2024 MARLBOROUGH

Citrus and Tropical notes. Balanced fruit sweetness delivers a refreshingly crisp finish.



VINEYARD REGION Marlborough, New Zealand

VINTAGE CONDITIONS

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.

WINEMAKING

Winemaking aimed to emphasise the vineyards and amplify our wonderful fruit. We batch fermented with carefully selected yeasts to start fermentation. These yeasts were chosen to help build texture, weight and aromatics.

FOOD MATCH

Crispy five spice-scented peking duck pancakes with hoisin sauce and Asian greens.

WINE ANALYSIS

Alc/Vol: 12.98% | PH: 3.25 | TA: 6.79 g/L | RS: 3.47 g/L

CHIEF WINEMAKER

Jeremy Tod

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