

2016 VINTAGE

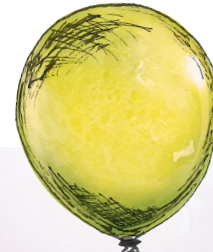
LIGHTER IN ALCOHOL*

MARLBOROUGH SAUVIGNON BLANC



We asked our winemaking team to create a great wine packed full of Sauvignon Blanc flavour, yet lower in alcohol. This wine delivers the delicious concentration and exuberance typical of Marlborough Sauvignon Blanc - with the added benefit of being about 25% lower in alcohol compared to the Giesen Estate Sauvignon Blanc.

Winemaker: Nikolai St George



VINEYARD REGION Sourced from vineyards across the length and breadth of Marlborough's Wairau valley.

WINEMAKING INFORMATION Following harvest the grapes were pressed to tank for fermentation. A controlled ferment with hand selected yeast ensured aroma and fruit character were retained. The wine was blended soon after fermentation was completed, before it was bottled.

VINTAGE CONDITIONS The growing season started dry promoting great fruit and rain in January provided ideal conditions for berry development. From February through to harvest, Marlborough turned on perfect ripening conditions with warm days and cool nights creating berries packed with Sauvignon Blanc flavour.

NOSE Accentuates the herbal and citrus fruit characters with a touch of boxwood.

PALATE Plenty of textural mouthfeel and fruit sweetness with a lovely clean, long and balanced finish.

WINE ANALYSIS: **Alc/Vol:** 9% | **TA:** 7.47 g/L | **Residual Sugar:** 12g/L

AGING POTENTIAL: 3 years

Food match

Vietnamese spring rolls with Nuoc Mam Cham.



**Than regular Giesen Sauvignon Blanc*