

2016 VINTAGE

MARLBOROUGH Sauvignon Blanc



The Giesen Estate Sauvignon Blanc 2016 is a blend of vineyards, spread across the length and breadth of Marlborough's Awatere and Wairau Valleys. The soils range from free draining alluvial/silt to clay loams. Having such a range of vineyards offers a wide selection of maturity parameters in terms of sugar and acid profile, but also a huge aroma and flavour spectrum. Our philosophy is to crop in balance with each site optimising the vines ability to ripen fruit evenly and consistently to produce wines that reflect the true terroir of each site. We feel this is a true representation of the classic Marlborough Sauvignon Blanc.

This Marlborough Sauvignon Blanc is aromatically expressive and generously flavoured with tropical fruit, freshly cut apple with notes of crushed mint.

Winemakers:

Nikolai St George and Andrew Blake



Vineyard Region

Wairau and Awatere Valleys, Marlborough, New Zealand

Winemaking

Harvest date range 22nd March to 27th April.

The fruit was destemmed, gently pressed then floated to remove solids. The juice was inoculated with a range of selected aromatic yeast strains. Fermentation took approximately three weeks in tank at 12 to 16°C.

Vintage conditions

In Marlborough, whilst it was a dry 2015 winter, with high enough irrigation reserves, the soil moisture was high enough to maintain exceptionally healthy vines. Early December, the average air temperature increased which resulted in a particularly successful flowering period. Rain events in January and February ensured that fruit set and berry development conditions were ideal. With increased temperatures from February onwards, it was the perfect sought-after ripening environment that favours flavour development, while retaining acidity with the cooler nights.

Color

Pale yellow with green hues.

Nose

Green pineapple, crushed nettle, apple, freshly crushed mint, with tropical undertones.

Palate

Textural mid palate, fruit sweetness, finished balanced with a clean dry edge, persistent flavour on the finish.

Wine analysis

Alc/Vol: 12.5% | pH: 3.32 | TA: 7.30 g/L | Residual Sugar: 3.1 g/L

