

2016 VINTAGE

MARLBOROUGH SAUVIGNON BLANC



For more than three decades the Giesen brothers have created great wines that people around the world love. Great wines are the ones we remember from fun experiences with family and friends, that's why we created Giesen Estate. Our Estate wines showcase distinctive regional varieties which are generous, smooth, relaxing and most of all taste great. Treat yourself or enjoy with family and friends.

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

Winemaker: 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.

COLOUR 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

Food match

Our winemakers suggest pairing the 2016 Estate Marlborough Sauvignon Blanc with fresh shell fish such as mussels or clams, steamed in a simple tomato, garlic and fresh herb broth with a touch of chilli.



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