

2016  
**ORGANIC**  
*Sauvignon Blanc*  
**MARLBOROUGH**



Brothers Theo, Alex and Marcel Giesen believe they have a responsibility to be kind to the land, to nurture it for future generations. Since 2009 Giesen Wines has made significant investment in organics. By 2015 20% of the company's Marlborough vineyards will be certified organic or in transition. The Giesen Organic Sauvignon Blanc is a blend of three vineyards located in Marlborough's renowned Wairau Valley, each site certified with Bio Gro New Zealand.

This wine exudes vibrant citrus flavours melded with fennel and nettle aromas, it's a full bodied wine with generous fruit weight.

**Vineyard region** Marlborough, Wairau Valley. Giesen Stump Ck 29% and two contract blocks - Herkt 27%, Belmonte 44%. Organic Certification with BioGro NZ.

**Vintage conditions** The season started with cooler than average temperatures, as summer commenced the region experienced cool, overcast weather, influencing the all-important flowering period. These cool conditions creating variability in the amount and size of the berries. The resulting smaller berries and reduced yield were however compensated with concentrated flavours. By late December temperatures climbed and the rain stayed away. With record low rainfall the continued dry, and disease free conditions meant the flavour, acidity, texture and sugar levels all benefited from the increased hang time ensuring the grapes were delivered to the winery at optimum ripeness.

**Winemaker** Nikolai St George and Andrew Blake

**Winemaking** Blocks harvested at optimum ripeness, pressing commenced immediately as the fruit arrived at the vineyard. Each vineyard was kept separate to allow for true vineyard expression to show. Tanks were floated for clarity and juice lees were reincorporated into each vineyard parcel before fermentation. Held in stainless steel on light lees before blending in late May. A light protein fine with no palate fining. Bottling in early July.

**Wine info:** Alc/Vol: 12.5% | pH: 3.32 | TA: 7.51 g/L | Residual Sugar: 3.9 g/L

### Food match

Our winemakers suggest pairing the 2015 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.



Made from organically grown grapes.

Certified by BioGro NZ 5096

