

In 2008 the Giesen brothers Theo, Alex and Marcel challenged the team to craft a collection of wines true to their vineyard, wines that speak of their place. Giesen Wines owns 13 Marlborough vineyards across 287 hectares each with different soil, aspect, water, sunshine and elevation. It is this diversity, supported by meticulous viticultural practice, which is the essence of the Single Vineyard wines. In the winery, Giesen's winemakers let the wines speak for themselves practicing 'hands off' winemaking where possible. The use of German oak (Fuder) barrels allows the sense of place to shine. All this precision adds up to ensure the Giesen Single Vineyard Selection are wines of texture that articulate the terroir of their origin.

WINEMAKER

Marcel Giesen
Andrew Blake



www.giesenwines.com



THE FUDER

SAUVIGNON BLANC 2013

DILLONS POINT

VITICULTURE	Giesens 'Old' Dillons Point vineyard is situated on the eastern side of the Opawa stream. Originally planted in 1991, the vines are examples of some of the oldest Sauvignon Blanc vines in the region.
WINEMAKING	Picking early April, wild fermentation and maturation in 1,000L German Oak Fuder barrels for 13.5 months.
VINTAGE CONDITIONS	The 2013 vintage growing season started with constant warm dry climatic conditions giving even shoot development with good healthy canopies and a solid flowering and subsequent fruit set. The season continued to be warm and dry through January and February with temperatures ahead of the long term average resulting in nice even berry development and well-formed bunches ready to enter the veraison period. The vine canopies remained in good condition and carried the fruit through the veraison period up to harvest without stalling. We saw excellent flavour development with fruit comfortably achieving full maturity before being hand harvested and delivered to the winery.
NOSE	This wine now has some bottle age and is really starting to show some complexity. It seems to be torn between youthful aromas of stonefruit, baked apple and the more aged aromas of almond meal, grilled asparagus and pineapple.
PALATE	The palate is very rich due to the vines low cropping level, it's incredibly smooth and seamless style that is both rich and savoury at the same time.
WINE ANALYSIS	Alcohol: 14.5% TA: 6.5g/L pH: 3.45 Residual sugar: 3.29g/L
AGING POTENTIAL	Minimum 5 years.