



MARLBOROUGH SAUVIGNON BLANC 2013

Tasting Notes

The fruit and aroma spectrum shows a greater depth of tropical notes with a distinct greener profile running through as well. This is an aromatic blend displaying aromas of elderflower, kaffir lime leaf, pink grapefruit and dried herb. The palate has a vibrant citrus focus with considerable fruit concentration finishing crisp and bright.



Winemaking Notes

Harvest 2013 kept us all on our toes. It looked like it was going to be an early start after a long dry summer but some cooler periods in March extended the ripening period. Once we started tasting fruit on the vines it became clear flavour development was ahead of sugar accumulation (meaning lower alcohol) and the acidity was nicely balanced. Surprisingly vineyards throughout the Wairau Valley were ready at similar times meaning our harvest was very condensed and therefore extra busy!

All vineyards were machine harvested and the juice pressed to large stainless steel tanks ranging in size from 20,000 to 100,000

litres. With the addition of a range of selected yeasts the juice was fermented over two to three weeks at relatively low temperatures preserving natural aromatics and flavour. The 2013 blend comes from fifty-three separate Giesen and contract vineyards spread the length and breadth of Marlborough's Wairau Valley with a small portion from the Awatere Valley. This range of vineyards ensures a huge aroma and flavour spectrum from which to create this blend – from punchy, pungent and tropical through to elegant, crisp and green. What we believe is a true representation of classic Marlborough Sauvignon Blanc.

Wine Data

Harvested:	26 March to 22 April	pH at harvest:	Average 3.27
Brix at harvest:	Average 21.6°	pH in wine:	3.05
Alcohol:	12.5%	Ageing potential:	Best within 2 years
TA at harvest:	Average 9.84 g/L	Winemakers:	Andrew Blake Anna Kingscote Hamish Kempthorne
TA in wine:	7.64 g/L		



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