



# ORGANIC MARLBOROUGH SAUVIGNON BLANC 2012

MADE FROM ORGANICALLY  
GROWN GRAPES.

CERTIFIED BY  
BIOGRO NZ #5096



## TASTING NOTES

The 2012 Organic Sauvignon Blanc is an intensely aromatic blend reminiscent of currant leaf, citrus zest, elderflower and sage. The palate is pure and crisp with grapefruit and gooseberry flavours overlaying the juicy tropical fruit sweetness.

## WINEMAKING NOTES

Giesen's second release of an Organic Sauvignon Blanc is exclusively from a BioGro certified vineyard in Old Renwick Road located in the heart of Marlborough's Wairau Valley. Building on our experience from the first release under this label we aim to create a wine with greater depth of aroma and flavour.

2012 was an excellent year for Sauvignon Blanc with some very light crops particularly from vineyards such as this with lighter canopies grown on silt loam, free draining

soils. Beautifully clean fruit was machine harvested in the early morning when the flavours were spot on. Fermentation was in stainless steel tanks at cool temperatures to retain the aromatic fruit profile. After fermentation the wine was kept on yeast lees for an extended period to add further layers of aroma and texture to the palate.

A natural balance was achieved over time so the wine required no fining prior to filtration and bottling in early April 2013.

## WINE DATA

DATE OF HARVEST: 3 and 15 April  
BRIX AT HARVEST: 23.5°  
PH AT HARVEST: 3.30 g/L  
TA AT HARVEST: 11 g/L  
AGEING POTENTIAL: 3 years  
ALCOHOL: 13.5%

PH IN WINE: 3.26  
TA IN WINE: 8.40 g/L  
WINEMAKER: Andrew Blake  
Anna Kingscote  
Hamish Kempthorne



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