



GIESEN MARLBOROUGH SAUVIGNON BLANC 2009

TASTING NOTES

Pale yellow colour. The bouquet is fresh with aromas of pawpaw, fresh citrus and lime juice with a distinctive herbal note. The palate has intense tropical fruit flavours combined with classic nettle and gooseberry flavours on a medium bodied, textural palate. Focused acidity provides length to a refreshing zesty fruit finish.

WINEMAKING NOTES

The 2009 vintage was ideal in Marlborough with great growing conditions through late 2008 and into January 2009 before a prolonged dose of rain in February created a few nerves. From March through till the end of April we were treated to an Indian summer with near perfect conditions for fruit maturation and flavour development. Individual vineyards were closely monitored with picking decisions based on flavour spectrum in addition to monitoring acid decrease as the fruit ripened. We tried to identify the 'harvest window' for each vineyard – that 1 or 2 days when fruit flavours were peaking.

Giesen's range of vineyard locations (23 separate vineyards this year) not only provide a considerable flavour profile but also allow us to move around the valley harvesting fruit when it's at its best. When blended these vineyards provide a distinctive style that displays both ripe, tropical fruit and the crisper, green and lively components that are characteristic of Marlborough. The juice is processed under anaerobic conditions and fermented relatively cool in stainless steel tanks to preserve the fresh vibrant fruit inherent to Sauvignon Blanc. The wine was blended, fined, stabilised then filtered before bottling under screwcap.

WINEMAKING DATA

Harvested: 30 March to 20 April
Brix at harvest: 21.5° average
Total Acidity at harvest: 9.4g/L average
pH at harvest: 3.29 average

Aging: Best within 2 years
Alcohol: 13 %
TA in wine: 7.8 g/L
pH in wine: 3.28

Winemaker: Andrew Blake



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