



The Brothers

MARLBOROUGH SAUVIGNON BLANC 2012

Tasting Notes

This wine is a distinctive blend of classic Marlborough aromas – gooseberry, dry grass, currant leaf, ripe pineapple and floral notes that flow onto a palate offering crushed herbs with supple fruit sweetness and crisp, pure, chalky acidity.

Winemaking Notes

The Brothers Sauvignon Blanc 2012 is a blend from six vineyards which bore fruit of exceptional character. The majority is sourced from vineyards in the Dillon's Point area with approximately 14% from the Rapaura area. After harvest the fruit was fermented in tank at relatively cool temperatures to help retain its intensity. The remaining portion, approximately 6.5%, was

handpicked and whole bunch pressed to hold on to the purity of flavour and acidity. This component was fermented in seasoned French oak barriques and contributes an extra dimension to the texture of the wine, as well as adding to the aroma and flavour profile. No fining was required before the wine was bottled at the start of March 2013.



Wine Data

Harvested:	April 2012	TA at harvest:	8.75 to 10.7 g/L
Aging Potential:	5 years	TA in wine:	8.10 g/L
Brix at harvest:	21.8 to 23.4	pH at harvest:	ave 3.23
Alcohol:	13.5%	pH in wine:	3.22
Winemakers:	Andrew Blake, Anna Kingscote & Hamish Kempthorne		



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