

2014 VINTAGE

MARLBOROUGH SAUVIGNON BLANC



The Giesen Estate Sauvignon Blanc 2014 is a blend of 60 vineyards, spread across the length and breadth of Marlborough's famed Wairau Valley. The 2014 vintage also has a small selection of fruit from the more southern Awatere Valley. The soils range from free draining alluvial/silt to clay loams. Having such a range of vineyards offers a wide range of maturity parameters in terms of sugar and acid profile, but also a huge aroma and flavour spectrum. Our philosophy is to crop vines in balance with each site optimising the vines ability to ripen fruit evenly and consistently to produce wines that reflect the true terroir of each site. We feel this is a true representation of the classic Marlborough Sauvignon Blanc

Winemakers: Andrew Blake, Anna Kingscote and Hamish Kempthorne

VINEYARD REGION	Marlborough -Wairau Valley & Awatere Valley
WINEMAKING	Yeasts selected over time to enhance aroma and flavour spectrum. Fermentation over 2-3 week period at relatively low temperatures (11-15 °C) held in Stainless steel.
VINTAGE CONDITIONS	The 2013/14 growing season began with one of the hottest starts on record until the end of December, with rapid even growth, a good flowering and subsequent fruit set. Then through to the end of February was cooler than average with the vineyards achieving good berry development. March was warmer than the norm and we saw full development of flavour and concentration. Each parcel harvested in optimum conditions despite some pressure from late season rain.
COLOUR	Pale straw
NOSE	Zesty and vibrant, with a base of rich tropical fruit, kaffir lime, lemon grass and herb aromas.
PALATE	Generous fruit flavours to the fore, with juicy acidity and a fresh, dry finish.
WINE ANALYSIS:	Alc/Vol: 12.5% pH: 3.13 TA: 7.20 g/L Residual Sugar: 3.5 g/L

Food match

Our winemakers suggest pairing the 2014 Estate Marlborough Sauvignon Blanc with fresh shell fish such as mussels or clams, steamed in a simple tomato, garlic and fresh herb broth. Enjoy!

