



# *GIESEN*

## *SAUVIGNON BLANC 2005*

<i>Date of Harvest</i>	7 <sup>th</sup> – 29 <sup>th</sup> April 2005
<i>Region</i>	Marlborough
<i>Brix at Harvest</i>	20 – 23.6°
<i>Colour</i>	Pale green with yellow rim.
<i>Bouquet</i>	Lifted, fresh and vibrant aromas of ripe, sweet lemons and dried cut grass and herbs.
<i>Palate</i>	Classic nettle and gooseberry flavours combines with dry, minerally flavours on a medium bodied palate. Focused acidity provides length and zest to the finish.
<i>pH in Wine</i>	3.35
<i>TA in Wine</i>	7.8g/l
<i>Aging Potential</i>	Best within two years.
<i>Comments</i>	Many ‘experts’ predicted a less than average vintage due to inclement weather over flowering and fruit set. With average yields across our blocks the fruit quality was above average overall with many vineyards only showing their true quality once they were processed and fermenting in the winery. In keeping with the tradition of blending the resulting blend was better than the individual components. The juice is processed under anaerobic conditions and fermented cool in stainless steel tanks to preserve the fresh vibrant fruit inherent to Sauvignon Blanc. The wine was blended, fined with gelatin, stabilized then filtered before bottling under screwcap.

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