



## **GIESEN**

### **SINGLE VINEYARD SELECTION**

### **SAUVIGNON BLANC 2003**

<b>Date of Harvest:</b>	9 <sup>th</sup> April 2003
<b>Region:</b>	Marlborough
<b>Brix at Harvest:</b>	22.5°
<b>Total Acidity at Harvest:</b>	8.5 g/l
<b>pH at Harvest:</b>	3.19
<b>Colour:</b>	Pale yellow with green hues
<b>Bouquet:</b>	Ripe limes, hints of aromatic passion fruit and an herbaceous character reminiscent of nettles and crushed gooseberry leaves.
<b>Palate:</b>	Tropical sweetness with fresh, clean acidity leading to an intense, concentrated and lively finish.
<b>pH in Wine:</b>	3.07
<b>TA in Wine:</b>	7.25 g/l
<b>Aging Potential:</b>	2 – 3 years

**Comments:** This is the first release of a Single Vineyard Sauvignon Blanc by Giesen. Each vintage we ferment juice from each vineyard separately to allow us to better understand the potential of each parcel. The vineyard producing the best quality wine that is representative of the vintage and the region will be bottled separately under the Single Vineyard label. The 2003 release is from the Mathews Lane B block in the centre of the Wairau Valley. This block has a lot of undulations running across it with some very stony ridges particularly at the Northern end. It is naturally lower cropping; however, some crop thinning is done if necessary. Leaf plucking helped expose the fruit to more sun to improve overall maturity and concentration of flavours. Winemaking follows our relatively standard procedure of fermenting at cool temperatures in stainless steel tanks to preserve the intense fruit characteristics.