

GIESEN WINERY

Marlborough, New Zealand



Giesen Wines is one of New Zealand's leading producers of Marlborough Sauvignon Blanc.



So what makes Giesen Sauvignon Blanc so special? It's a combination of the soil, high sunshine hours, dry summers and low humidity. The vineyards are scattered throughout 300 hectares of the Wairau Valley in Marlborough, where the soil ranges from shallow and stony to deep sandy loams. Each site brings different characters to the fruit produced. In summer and autumn, the warm days and cold, clear nights help keep the acid levels high in the grapes during a long ripening period. All this comes together to create the crisp character intensity of Giesen Sauvignon Blanc.



Alex, Andrew, Marcel & Theo

Established in 1981 by brothers Theo, Alex and Marcel, Giesen Wines is a proudly owned family business. All the Giesen brothers remain very involved in the business, working closely with the winemaking and vineyard team. And they all still get the same kick out of producing world class wine - the thrill of a new vintage never goes away!

Giesen Wines vineyards are situated in Marlborough, New Zealand. Low yielding grape vines grown in a cool climate is what makes their wine unique. Complex fruit aromas make them enjoyable young, but refreshing acidity gives the wines backbone for long aging in the bottle. Wines with "Vintage Character" (something found only in the traditional viticultural areas of Europe) give a great variety of unique wines, year after year.

Wine Styles

Giesen produces a range of estate wines which aim for consistency of character and quality from vintage to vintage. This range includes a luscious, intensely flavored Riesling, a vibrant, refreshing Sauvignon Blanc, a complex yet elegant Chardonnay and a succulent, fruit driven Pinot Noir.

Most vintages produce parcels of fruit or batches of wine of superior quality. These are bottled under a Reserve or Single Vineyard selection label. This range also includes a Riesling, Sauvignon Blanc, Chardonnay and Pinot Noir. The style may vary from one vintage to the next as determined by the season; however, they will all display individuality and quality.

GIESEN WINERY - NEW ZEALAND

Marlborough Sauvignon Blanc

Region:	Marlborough
Brix at Harvest:	21.7
Total Acidity at Harvest:	12 g/L
pH at Harvest:	3.04
Colour:	Pale yellow with green rim.

Bouquet: Fresh and vibrant aromas of sweet gooseberry and dried cut grass with a distinctive herbal note.

Taste: Classic nettle and gooseberry flavors combine with dry, citrus flavors on a medium bodied palate. Focused acidity provides length and zest to the finish.

TA in wine: 7.9 g/L **pH of wine:** 3.23 **Aging potential:** Best within 2 years.

With Giesen's range of vineyard locations we get a considerable flavor profile which, when blended, provides a distinctive style. It displays both ripe fruit and the crisper, green and lively components that are characteristic of Marlborough. In 2008, the harvest commenced a fortnight later than usual in Marlborough with cool conditions and a frost in the early part of the growing season. Sauvignon Blanc fared better than other varieties and the overall tonnages were slightly down on estimates. Flavor accumulation was impressive at relatively low sugar levels and favorable weather conditions around harvest allowed acids to drop and fruit to be picked in optimum condition. Subtle changes in processing and yeasts have contributed to producing a wine that represents the intensity of aroma and flavor that typical Marlborough Sauvignon Blanc can possess. The wine was fermented in stainless steel at low temperatures to retain the freshness and intensity of the fruit. The wine was blended, fined, stabilized then filtered before bottling under screwcap.

East Coast Riesling

Region:	East Coast
Brix at Harvest:	21
Total Acidity at Harvest:	8.8 g/l
pH at Harvest:	3.15
Colour:	Pale - Medium Yellow

Bouquet: Concentrated ripe lemon with notes of ginger, citrus blossom and apricot.

Taste: The palate is intensely fruity with an elegant acidity. A citrus tang on the finish provides focus to a medium bodied palate.

TA in wine: 8.4 g/l **pH of wine:** 3.04 **Aging potential:** 3 - 5 years

The fruit was sourced from Giesen's own vineyards in the Waihopai Valley and was supplemented by contract grown fruit. The aroma and flavor profile was distinctive from early on in the fermentation with considerable fruit intensity and ginger, spice and stonefruit characters to the fore. The wine was fermented over 6 weeks by yeast selected for their ability to ferment Riesling through to the desired sugar levels. The wine was held on yeast lees post ferment to enhance both the bouquet and palate. The fruit driven style with some residual sugar is best enjoyed well chilled with a cheese board, or with Asian dishes.



GIESEN WINERY - NEW ZEALAND



Marlborough Sauvignon Blanc Single Vineyard

The winemaking philosophy relating to the Single Vineyard Selection is that these special wines are released only when the quality of the grape and wine produced from a particular vineyard is outstanding. This year the vineyard selected is located in almost the centre of Marlborough's Wairau Valley. It was chosen to produce this superb wine, something pleasingly different with a rich concentration of intense fruit, ripe tropical / gooseberry flavors with just a hint of honey. A satisfying wine on its own, in good company or with almost any food.

South Island Pinot Noir

Region Marlborough and Canterbury
Brix at Harvest 22.4 – 25.2°
Colour Ruby red with purple tints.

Bouquet: Vibrant black cherry and red fruits, dried herb aromas and spicy, warm, slightly charred oak combine on a lifted, complex bouquet.

Palate: Medium bodied with bright redcurrant and cranberry flavours and mellow, fine grained tannin leading to an earthy, persistent, finish.

pH in Wine: 3.54. **TA in Wine:** 5.96 g/l, **Aging Potential:** Best within three years.

Comment: With ideal conditions for fruit production a lot of effort went into the vineyard to ensure optimum crop levels were not exceeded. Fruit quality from both regions was excellent. The grapes were hand picked, destemmed and held cold in tanks for up to 7 days to extract flavour and colour. Fermentation on skins was completed over a relatively long 14 to 21 days with a combination of plunging by hand and pumpovers to keep the cap wet. The wine was transferred to oak where it matured for 10 months and completed malolactic fermentation. The new oak component is approximately 25%. After blending the wine was polished with an egg white fining and filtered once prior to bottling.

Marlborough Chardonnay

Region: Marlborough
Brix at Harvest: Average 24.5
Total acidity at Harvest: 9.5 g/l
pH at Harvest: 3.1
Colour: Medium Straw Yellow

Bouquet: Layers of aroma with fresh bread, lifted vanilla, crushed walnuts and a hint of warm butter.

Taste: Full bodied with elegant acidity supporting a rich, creamy palate with nutty, toasty oak on a persistent, flavorsome finish.

TA in wine: 6.98 g/l **pH of wine:** 3.36 **Alcohol %:** 14% **Aging potential:** Best within 3 to 5 years



GIESEN WINERY - NEW ZEALAND

The Marlborough Chardonnay is sourced from two Giesen vineyards supplemented by contract grown fruit. The vineyards are spread throughout the Wairau Valley ensuring a range of components for blending. Approximately 40% of the blend was fermented in oak barriques with the balance fermented in tanks. The wine was left on yeast lees to enhance structure and flavour profile with 60% completing malo-lactic fermentation. After blending the wine was prepared with bottling with a gelatin fining and bottled in Sept 2006. Remove the screwcap and allow to breath before serving. Partner with rice dishes, fresh fish and rich pasta dishes.

NEW PREMISES

Giesen has moved into new premises at 268 Main South Road, Christchurch, New Zealand. After 25 years they moved from their Burnham, Canterbury based offices and needed to move to larger premises. The new building comprises 2000 square metres of warehousing and a bottling and packaging plant. The immediate impact of the new bottling operation will see production capacity double.

The decision to base the new plant at Christchurch was due to the freight efficiencies of being close to the port and infrastructure. Giesen's excellent relationship with existing Christchurch service providers was another reason to remain in Christchurch.

MILLION DOLLAR INVESTMENT

In 2007 Giesen has invested \$3.5 million expanding and upgrading the winery and tank capacity at Blenheim and the storage capacity is set to increase from over 2.0 million litres to 3.75 million litres in 2007. The capital investment into the company will enable the company to increase capacity to produce an additional 200,000 cases over the next two to three years. Most of this will be Marlborough Sauvignon Blanc and almost entirely exported.

THE MARLBOROUGH REGION

Marlborough is New Zealand's largest wine growing region. It has an enviable international reputation for producing the best Sauvignon Blanc in the world. It also makes very good Chardonnay and Riesling and is fast developing a reputation for high quality Pinot Noir. Of the region's ten thousand hectares of grapes (almost half the national crop) one third are planted in Sauvignon Blanc.

Lots of sun, cool nights, low autumn rains and free draining alluvial soils combine to make Marlborough one of the world's great wine producing regions.

