

GIESEN
THE AUGUST
TRADITIONALLY FERMENTED
Sauvignon Blanc
2018

A MARK OF THE MAN

August Giesen's outrageous legacy is inextricably tied to the Giesen story. So producing a wine elevated to its richest expression, with meticulous care from our winemakers, seemed a fitting tribute to a legend.

Dry and flinty with rich, ripe tropical notes and layers of toasty almond and brioche flavours, it's distinctive alright.

VINTAGE

The 2017/2018 growing season will be remembered for the outstanding flowering period. This was followed by the hottest January on record, which in turn was followed by the wettest February on record in Marlborough.

The excellent growing conditions meant that grapes were hand-harvested two weeks earlier than the average. This avoided early autumn rain which would have diluted the concentrated flavours accumulated in the final stages of the season.



THE AUGUST

VINEYARDS

We select grapes from two of our premium Marlborough vineyards. Targeted vineyard management reflects the style of The August wine.

Dillons Point, Lower Wairau Valley
Soils: underlying clay with seams of sand.

Vines: spur pruning, two cane vertical shoot positioning.

Matthews Lane – Rapaura
Soils: light to free-draining riverbed.

Vine: spur pruning, two cane vertical shoot positioning.

WINEMAKING

Fruit was hand-harvested in the early morning and whole bunch pressed. The wine was matured for eleven months in third-use German oak Fuder barrels and seasoned French oak barriques.

WINE ANALYSIS

Harvested: 2 – 6 April 2018

Brix at harvest: 23.5

Acidity at harvest: 8.74g/L

pH at harvest: 3.20

Aging potential: 10 years

Alcohol: 14%

Acidity of wine: 6.67g/L

pH in wine: 3.57

Residual sugar: 1.94g/L

BOLD.
COMPLEX.
UNCONVENTIONAL.

