



GIESEN

THE AUGUST

TRADITIONALLY FERMENTED

Sauvignon Blanc

2019

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.

THE WINE

Fruit from two iconic Giesen vineyards make up The August 2019. Our Matthews Lane site is in the heart of the Wairau Valley and typically brings aromas of rich, ripe, tropical notes together with underlying flinty aromas. Closer to the coast, the organically-certified and dry-farmed Dillons Point vineyard adds subtle spicy tones, richness and structure. This wine has aromas of fruit and citrus peel, overlaid with notes of lemon thyme. The palate is textural and rich, a wonderful interplay of fresh nectarines and exotic fruits including lychees, pineapple and guava. The 2019 August 'Barrel Fermented' Sauvignon Blanc has superb balance, sweet mid-palate and finishes with wonderful juicy acidity.



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VITICULTURE

Hands-on viticultural practice is key to the quality of the fruit for this wine. Vines receive a mix of spur and cane pruning to two canes and shoots are thinned to promote even ripeness and concentrated flavours. Matthews Lane and Dillons Point vineyards are in Marlborough's famed Wairau Valley. The dry 2019 vintage created a bounty of intense flavour and quality for our Marlborough vineyards. From veraison throughout the growing season the hot, dry conditions favoured vineyards with good access to water. This coupled with the warmth created quality fruit with generous aromatics, concentrated flavour, texture and lovely natural acidity.

**BOLD.
COMPLEX.
UNCONVENTIONAL.**



WINEMAKING

Giesen created this exclusive old world Sauvignon Blanc style and we have been refining it since the inaugural 2009 vintage released in 2010. The wine is crafted to show a richer expression of Marlborough Sauvignon Blanc and is made to showcase cellaring potential. Complexity, depth of aroma and flavour are the result of low yielding vines, hand harvesting, barrel fermentation and extended maturation on lees. After hand picking, the fruit was whole bunch pressed to enhance flavour and retain acidity and purity. 80% of the free run juice was put in tanks before gravity filling to second and third use 1000 litre German oak Fuder barrels, with the remainder going to older French oak barriques. The wine was lightly filtered before bottling in July 2019 and has been maturing since then. It will continue to reward cellaring for 10 years.

WINE ANALYSIS

Harvested: 24 March 2019
Brix at harvest: 23.3
Acidity at harvest: 7.79g/L
pH at harvest: 3.31
Aging potential: 10 years
Alcohol: 13.48%
Acidity of wine: 6.06g/L
pH in wine: 3.35
Residual sugar: 2.25g/L

AWARDS

Decanter Silver Award
– 90 Points

