



GIESEN

THE AUGUST

BARREL FERMENTED

Sauvignon Blanc

2021

INTRODUCING – THE AUGUST

Just like the Giesen brothers' grandfather August (Aw-goost), the sommelier and restaurateur, this wine pushes boundaries. We start in the vineyard with meticulous hands-on practice dropping fruit and hand picking. Care continues with winemaking that includes selected yeasts and integrated oak regimes. This attention to detail crafts a Sauvignon Blanc unlike any other; character-filled and complex, one that rewards cellaring.

Opening this Sauvignon Blanc makes every occasion special.

THE WINE

Fruit was sourced from our iconic Old Dillions Point site to craft the 2021 'The August'. Located in the lower Wairau subregion of Marlborough bordering the Opawa stream. The vineyard is dry-farmed relying on the vines well-established roots to maintain water and nutrient supply. Lemon, lime and orchard fruit aromas give way to subtle quince paste notes in the background. A rich and complex palate of grilled pineapple, figs, and fresh nectarines, finishing with flinty overtones. The 2021 August 'Barrel Fermented' Sauvignon Blanc has superb balance, sweet mid-palate and finishes with wonderful juicy acidity.

www.giesenwines.co.nz

THE AUGUST

MARLBOROUGH SAUVIGNON BLANC BARREL FERMENTED 2021

VITICULTURE

Hands-on viticultural practice is key to the quality of the fruit for this wine. The vineyard has sections of spur pruning to naturally reduce yield. The western end is VSP trained, pruned to two canes and shoots are thinned to promote even ripeness and concentrated flavours. The 2020 winter was unusually dry, spring commenced with a number of frost events, but it will be the inclement weather during fruit set that will define the vintage. The reduced yield enabled the winemakers to pick the fruit in excellent condition with generous aromatics, concentrated flavour, texture and lovely natural acidity.

WINEMAKING

Giesen created this old-world Sauvignon Blanc style and have been refining it since the inaugural 2009 vintage release 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 a 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 neutral 1000 litre German oak Fuder barrels with the remainder going to older French oak 'hogsheads'. The wine was lightly filtered before bottling in February 2023. It will continue to reward cellaring for 10 years.

WINE DATA

Alcohol 13%

Total acidity: 6.17%

pH: 3.27%

Residual Sugar: 2.1 g/L

**BOLD.
COMPLEX.
UNCONVENTIONAL.**

