

# THE AUGUST

BARREL FERMENTED  
MARLBOROUGH SAUVIGNON BLANC 2023



**BOLD.**  
**COMPLEX.**  
**UNCONVENTIONAL.**

## 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.

## THE WINE

Fruit was sourced from two naturally lower-yielding sites to craft the 2023 'The August'. Both vineyards are located in the Wairau subregion of Marlborough. Lemon, lime and orchard fruit aromas give way to subtle quince paste notes in the background. The palate is rich and complex, offering flavours of grilled pineapple, figs, and fresh nectarines, finishing with flinty overtones. The 2023 August Barrel Fermented Sauvignon Blanc has superb balance, with a sweet mid-palate and finishes with wonderful juicy acidity.

## VITICULTURE

Hands-on viticultural practices were essential to ensuring the quality of the fruit for this wine. Variable weather conditions during fruit set led to moderate yields across Marlborough's sub-regions resulting in looser bunches and ensured higher-quality fruit. Increased fruit exposure to sun was critical to produce a wine with ripe stone fruit and exotic characters paired with high concentration on the palate.

## 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, barrel fermentation, and extended maturation on lees. After pressing, 80% of the free-run juice was placed into tanks before being gravity-filled into neutral 1000 litre German oak Fuder barrels with the remainder going to older French oak hogsheads. The wine was filtered before bottling in May 2024 and will continue to reward cellaring for 10 years.

## WINE DATA

Alcohol 12.5%  
Total acidity: 6.75%  
pH: 3.39%  
Residual Sugar: 2.1 g/L

[www.giesenwines.co.nz](http://www.giesenwines.co.nz)