



MARLBOROUGH SAUVIGNON BLANC  
TRADITIONALLY FERMENTED 2014

## *The August 1888*



### Introducing — *The August 1888*

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, hand pruning and hand picking. Care continues with winemaking that includes wild fermentation 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.

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### The Wine

Fruit from two iconic Giesen vineyards make up the 2014 The August 1888. Matthews Lane grapes add rich ripe tropical notes, steely, wet pebble aromas and purity. The organically managed and certified Dillons Point vineyard adds herbal notes, richness and structure. In totality this creates a Sauvignon Blanc with a tropical nose featuring passionfruit and lime leaves.

Its multi-dimensional and layered with toasty almonds, fresh brioche and incredible flinty notes. Well-integrated oak provides complexity and elegance.



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### Winemaking and 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, which the 2014 growing season began with one of the hottest starts on record until the end of December, with rapid even growth, good flowering and subsequent fruit set. January and February were cooler than average and this allowed the vineyards to achieve good berry development. March was warmer than the norm, creating fruit full of flavour and concentration.

Giesen created this exclusive international Sauvignon Blanc style and we 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 and barrel fermentation with wild yeast as well as 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 second and third use 1000 litre German oak Fuder barrels with the remainder going to older French oak barriques. Fermentation was left to happen naturally with wild yeasts to add extra texture and build depth and length. The August Sauvignon Blanc 2014 was blended from barrel in March 2015, lightly filtered before bottling in July 2015 and has been maturing since then. It will continue to reward cellaring for another 10 years.

### Wine Data:

Harvested:	April 2-6	Ageing potential:	10 years
Brix at harvest:	23.5	Alcohol:	14%
Total acidity at harvest:	8.74g/L	Total acidity in wine:	6.61g/L
pH at harvest:	3.20	pH in wine:	3.33

Winemakers: Marcel Giesen and Andrew Blake.