



MARLBOROUGH SAUVIGNON BLANC  
TRADITIONALLY FERMENTED 2011

## *The August 1888*



### Introducing — *The August 1888*

For some time the Giesen Brothers (Theo, Alex and Marcel) and the winemaking team have wanted to push the boundaries for Marlborough Sauvignon Blanc. Their aim was to dispel the myth that the region's sauvignon blanc was a one trick pony, they wanted to show sauvignon blanc could make complex, multi-dimensional wines.

During the 2008 vintage Giesen winemakers conducted some experiments in the winery, treating different parcels of fruit with different yeasts and oak regimes. In 2009 they began the work in the vineyard and it was from this starting point that the inaugural vintage of The August 1888 was born. In recognition of passion for fine wine, the Giesen brothers named this wine after their grandfather August (pronounced ow-goost), a restaurateur and sommelier.

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### The Wine

The August 1888 Sauvignon Blanc 2011 offers a rich and complex aroma including punchy ripe peach, crisp citrus, warm dry herbs and hints of savoury and dry spice character. The palate is luscious and powerful while retaining elegance, tension and poise. The complex fruit weight adds layers of flavour and flows towards an incredibly persistent finish harnessed by acidity and a touch of phenolic dryness.



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### Winemaking and Viticulture

We have been refining our knowledge since the first 2009 vintage as we aim to show a richer expression of Marlborough Sauvignon Blanc. The delicate structure was achieved through whole bunch pressing, further adding to the rich flavour profile and lovely acidity.

The depth of aroma is a result of hand harvesting low yielding vines and barrel fermentation with wild yeast and extended maturation on lees. Extra textural and secondary flavour dimensions are created over time on yeast lees in seasoned French oak barrels.

The 2011 August 1888 comes from four Giesen vineyards – Alma Street, Dillons Point and two blocks on Mathews Lane. The vines were pruned down to two canes, then after flowering and fruit set, the crop level and canopy were managed to improve fruit exposure and promote even ripening.

Harvest dates spanned over 16 days and in order to select only the finest grapes, a combination of locations across several vineyards were used to enhance the overall flavour and quality of the wine. The fruit was hand harvested into bins and then tipped into the press without destemming or crushing. The whole bunches were pressed with minimal maceration so as to optimise the quality of the juice.

Next the juice was run into tanks before filling into oak barrels ranging in age from new to nine years old. An indigenous yeast starter was added which has been prepared in the vineyard in order to guarantee its origin, and the ferment took from three weeks to four months to complete. After fermentation the wine was then rested on yeast lees for an extended period of 11 months before blending and bottling.

This wine will continue to evolve in the bottle and we look forward to tracking these changes and further developing the style.

### Wine Data:

Harvested:	2 - 18th April	Ageing Potential:	10 years
Brix at harvest:	23.6 to 26	Alcohol:	14.5% 3.10
Total Acidity at harvest:	8.44 to 8.56 g/L	Total Acidity in wine:	7.51 g/L
pH at harvest:	3.18	pH in wine:	3.24

Winemakers: Andrew Blake, Anna Kingscote & Hamish Kempthorne