

Giesen

The August Sauvignon Blanc

Varietals:

100% Sauvignon Blanc

Tasting Notes:

The August is a rich expression of Marlborough Sauvignon Blanc, fermented in oak, crafted to age but also enjoyable young. Notes of passionfruit, lime, toasty almonds, brioche and flint with a long, elegant finish.

Vineyards:

Region: Wairau Valley, Marlborough, New Zealand
Vineyard Name: Matthews Lane

Winemaking:

Harvest: Hand-harvested
Fermentation: The Sauvignon Blanc is aged on lees for three to four months to build a beautiful mouth-feel, using stainless steel and a select portion of the wine is aged in a mix of small 300L French oak barriques and 1000L German Fuder oak barrels.

Food Pairing:

Pairs nicely with flavorful seafood and white meat dishes, such as Bouillabaisse, Cioppino, chicken with tarragon and Saltimbocca.

Technical Data:

Alcohol: 13.48%
Acidity: 6.06 grams/liter
Residual Sugar: 2.25 grams/liter
pH: 3.35

Production Quantity: N/A



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