

With over three decades of Marlborough winemaking experience, the three Giesen brothers have come to know the region intimately, its best vineyards and its terroir. In 2008 they challenged our winemaking and viticulture teams to craft a collection of wines true to their vineyard, which spoke of their special place. Our Single Vineyard Selection was born in 2011. They are our icon wines, the best of the best. The journey of each wine starts in a Marlborough vineyard selected for its unique terroir and climate. They are then nurtured with meticulous hands-on viticulture to ensure fruit produces highly concentrated flavour. Our winemaking expertise then allows these wines to speak for themselves, their purity becoming a showcase of the land. We are proud to share our Single Vineyard Selection with you.

WINEMAKERS

Duncan Shouler
Nikolai St George



GIESEN

giesenwines.co.nz



SINGLE VINEYARD SELECTION PINOT NOIR 2016 CLAYVIN

VITICULTURE REGION

Southern Valleys, Marlborough, New Zealand

VINEYARD HISTORY

Clayvin Vineyard, planted 1993, North facing, was Marlborough's first significant hillside vineyard. The Clayvin Vineyard is organically farmed, high density planted using the competition between vines to reduce vigour, promoting root structure and delivering highly concentrated fruit. Initially taking a long term lease, seeing the potential the Giesen brothers purchased the vineyard outright in 2015.

SIZE

Full vineyard site 13.4 Ha

PRUNING

Two canes, low fruiting wire

SOIL STRUCTURE

Located on the undulating north facing slopes of the Brancott Valley, Clayvin Vineyard takes its unique name from the clay based soil profile that lies beneath the vineyard. They are fragile soils, with a complex clay profile which varies across the vineyard. The soils have good water retention, and fractured enough to allow the vines roots system to migrate deep into the cooler subsoils allowing the vines to become more self sufficient.

VINTAGE REPORT

Cooler temperatures during flowering meant reduced berry size and bunch weight. Smaller berries ensure intense, concentrated flavours. The cool start was followed by very warm, dry conditions which remained through to harvest across Marlborough. These conditions ensured great depth of flavour, superb texture and balanced acidity and sugar levels.

WINEMAKING HARVEST

16th of March to the 1st of April.
Handpicked from the B, C, D F and G Blocks. All fruit was hand-sorted in the vineyard before coming to the winery. Prior to harvest, a small vineyard ferment called a Pied de Cuve was developed, which is then used to inoculate the fruit at the winery, prompting a natural wild ferment consisting of yeast that are specific to the Clayvin vineyard

FERMENTATION

Minimal cold soak, with a 5 to 10 day ferment. The post-ferment maceration was up to 10 days so as not to extract hard, big tannins. 100% wild ferment.

PRESSING MATURATION

Basket pressed, Matured in 100% French Oak 300L Hogsheads with 29% new oak.

DECANTER

Recommended

BREATH

6 Hours

SERVING TEMPERATURE

17 degrees (winter months to 19 degrees)

WINE ANALYSIS

Alcohol: 12.95% TA: 5.13g/L pH: 3.52 RS: <1g/l

AGING POTENTIAL

10 years