

*With four decades of winemaking experience, the three Giesen brothers are intimately acquainted with Marlborough's best vineyards and terroir. They challenged our winemaking and viticulture teams to craft a collection of wines which showcase their most special sites, and since 2011 we've been producing the result: our award-winning Single Vineyard Selection. These are our icon wines; the best of the best. Each Single Vineyard Selection wine begins life in a unique Marlborough vineyard, selected for distinctive terroir And climate. Nurtured with meticulous hands-on viticulture, the fruit produces highly concentrated flavours which our expert winemakers harness. The result is an exceptional pure expression of the land that we're proud to share with you.*

#### WINEMAKERS

Duncan Shouler  
Nikolai St George



**GIESEN**

giesenwines.co.nz



# Clayvin

## Single Vineyard Selection

### Syrah 2019

VITICULTURE REGION	Southern Valleys, Marlborough, New Zealand
VINEYARD HISTORY	Planted in 1993, the north-facing Clayvin site is organically farmed and employs biodynamic principles. The vineyard is high-density planted to reduce vigour of the vines, promote root structure, and deliver highly-concentrated fruit. The Giesen brothers purchased the site in 2015 following a long-term lease to ensure they could continue producing these exceptional wines.
VINEYARD SIZE	Full vineyard site 13.4 Ha
PRUNING	Two canes, low fruiting wire.
SOIL STRUCTURE	These fragile soils have a complex clay profile that varies across the vineyard and have good water retention. The soils are fractured enough to allow the vine roots system to migrate deep into the cooler subsoils allowing the vines to become more self-sufficient.
VITICULTURE	Vintage 2019 was blessed with kind weather, excellent quality, and low disease pressure. The Clayvin vineyard enjoys slight elevation however there are pockets in the vineyard that can hold cooler air, keeping the vineyard team on high alert despite a temperate start to the growing season. Cooler flowering conditions suited Clayvin's Syrah vines. Our premium viticulture team target very low yields of approximately 2.5 tonnes per hectare. Further crop thinning is undertaken around veraison to ensure the vines are able to deliver concentrated flavours full of varietal expression and optimal anthocyanin development. While water shortage during this very warm growing season was a concern around some parts of Marlborough, Clayvin vines are well established and were able to take advantage of the water and nutrients held in the clay soil which are a feature of this iconic vineyard. The Syrah block is located at the top of the vineyard where warm daytime air masses help to ripen the grapes, with Marlborough's legendary cool night time temperatures helping acid retention and classic Syrah varietal expression of black fruits, white pepper and spice. The grapes were hand-picked and hand-sorted in the vineyard.
WINEMAKING	Cold soaked for 3 days, then heated to 15 degrees to aid fermentation. Ferment temperature peaked at 29°C, held on skins for a total of 21 days.
FERMENTATION	Minimal cold soak, 10-day ferment. The post-ferment maceration was up to 15 days to allow further polymerisation of tannins. 100% wild ferment.
PRESSING MATURATION	Basket pressed, matured in 100% French Oak 300L Hogsheads with 50% new oak.
DECANTER	Recommended
BREATHE	6 Hours
SERVING TEMPERATURE	15 degrees; up to 19 degrees in winter
WINE ANALYSIS	Alcohol: 13.28% TA: 5.77 pH: 3.40 RS: < 1g/L
AGING POTENTIAL	10 years