

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

Pinot Noir 2017

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 good water retention. 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 CONDITIONS	Cool temperatures in November 2016 led to a moderate flowering in Southern Valleys Pinot Noir, which naturally reduced the crop load in our vineyards. Some welcome rain over the Christmas period set the vines up before a hot and dry January/February. Especially cool nights during this time ensured excellent colour development and acid retention in the small bunches of Pinot Noir. Harvest was early, and the fruit had reached perfect ripeness and balance of flavour by mid-March. A great vintage, with some beautifully clean fruit showing intense concentration, yet freshness and balance.
WINEMAKING HARVEST	Hand-picked from Clayvin's B, C, D, F, and G blocks. All fruit was hand-sorted in the vineyard before being transported to the winery. A small vineyard ferment called a Pied de Cuve was developed prior to harvest; this was used to inoculate the fruit at the winery. This prompted a natural, wild ferment consisting of yeasts specific to the Clayvin vineyard site.
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 29% new oak.
DECANTER	Recommended
BREATHE	6 Hours
SERVING TEMPERATURE	17 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