

*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

### Chardonnay 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 - some of the oldest soils in Marlborough. Good water retention and strong root systems allow the roots to migrate deep into the cooler subsoils, reducing reliance on irrigation.
VITICULTURE	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	Fruit was selectively hand-picked to ensure picking at optimal ripeness. It arrived at the winery in optimum condition, was whole-bunch pressed with the free-run juice settled and transferred to oak. A wild yeast starter created a warm natural fermentation. Fermentation occurred in 1000 litre German oak 'Fuder' barrels; the wine rested on lees for 11 months prior to racking and underwent 100% malolactic fermentation.
PRESSING MATURATION	Matured in 1000L German oak Fuders and 300L French oak Hogsheads for 12 months. 25% new oak
DECANTER	Recommended
BREATHE	30mins or decant
SERVING TEMPERATURE	11 degrees
WINE ANALYSIS	Alcohol: 13.39% TA: 6.82g/L pH: 3.25 R.S: <1gm
AGING POTENTIAL	6- 8 years