

*With over four decades of winemaking experience, the three Giesen brothers are intimately acquainted with Marlborough's best vineyards and terroir.*

*So it's no surprise our Clayvin Vineyard in Marlborough's Southern Valleys is the cornerstone of our premium wine programme.*

*Certified organic, this north-facing hillside vineyard is nurtured with meticulous hands-on viticulture following biodynamic principles.*

*The clay soils, varied root stocks and high density planted 30+ year old vines reduce vigour and promote root structure, delivering highly concentrated fruit with great structure, tannin and minerality.*

*These wines deliver exceptional, pure expressions of the Clayvin Vineyard which we're proud to share with you.*



#### CHIEF WINEMAKER

Duncan Shouler



**GIESEN**

giesenwines.co.nz



# Clayvin

## Single Vineyard Selection

### Chardonnay 2018

VITICULTURE REGION	Southern Valleys, Marlborough, New Zealand
VINEYARD HISTORY	Planted in 1993, this north-facing vineyard is organically farmed and employs biodynamic principles. High-density planting reduces the vigour of the vines, promoting effective root systems, focusing energy and vine balance delivering highly-concentrated flavoured fruit. Noting the potential of this extraordinary vineyard, The Giesen brothers purchased the site in 2015 following a long-term lease to ensure they could continue the legacy, producing exceptional wines.
VINEYARD SIZE	Full vineyard site 13.4 Ha
PRUNING	Two canes, head-trained VSP - low fruiting wire.
CLONES	Mendoza /95
SOIL STRUCTURE	Fragile soils that have a complex clay profile that varies across the vineyard, with excellent 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. Cover crops are utilised to support healthy soil microbiology and conditioning.
VITICULTURE	The season started with dry spring growing conditions. Both October and a very dry November, lead into the flowering period, continuing the trend, weather was near perfect with warm sunny weather. January was hot and wet, the mean temperature was 2.6% while the recorded rainfall 180 % of the long-term average. The Viticulture teams were kept on their toes, ensuring the vine stayed in balance while ensuring the vines energy was focused on the grape bunches. Clayvin is renowned for the level of detail in the vineyard, constant canopy management ensures disease pressure is kept in check while ensuring the fruit receives optimum light interception, and warmth to support concentrated flavours. The Chardonnay block is located in the north east which is typically cooler than the more Southern blocks that enjoy heat pockets trapped within the various slopes. The 2018 vintage will be remembered for the two ex-tropical cyclones in the late summer, the early ripening Clayvin Chardonnay was able to be hand harvested early prior to any disease complications.
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: 13.3% TA: 5.69g/L pH: 3.43 R.S: 1.5g/l
AGING POTENTIAL	6- 8 years