

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



Clayvin

Single Vineyard Selection

Chardonnay 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 - 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	The 2018/2019 season had perfect weather, excellent quality fruit, and low disease pressure. Our specialist viticulture team target very low yields (approximately 2.5 tonnes per hectare). Further crop thinning is undertaken around veraison to ensure the vines can deliver concentrated flavours full of varietal expression. 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 nutrient reservoir held in the clay soil, a feature of this iconic vineyard in the Southern Valleys. The Chardonnay block is located at the bottom of the elevated vineyard where warm, daytime air masses help to ripen the grapes, with Marlborough's legendary cool, night-time temperatures helping acid retention and slowing the ripening period. The grapes were hand-picked and hand-sorted in the vineyard.
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: 14% TA: 6.78g/L pH: 3.18 R.S: 1.3gm
AGING POTENTIAL	10 years