

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

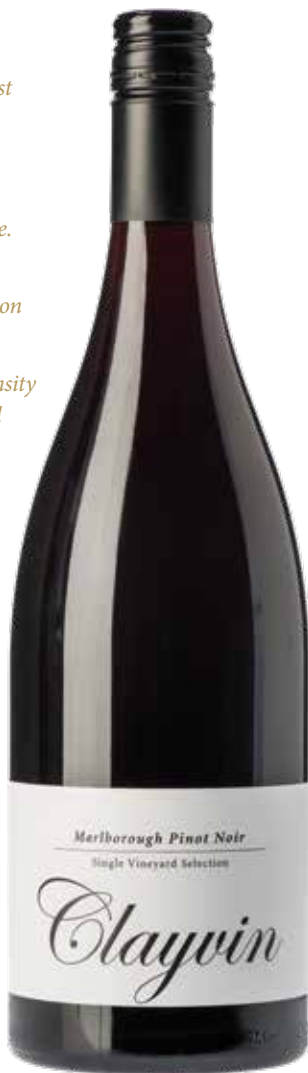
So it's no surprise our Clayvin Vineyard in Marlborough's Southern Valleys is the cornerstone of our premium wine programme.

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 Souler



Clayvin

Single Vineyard Selection

Pinot Noir 2018

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	The 2017-18 growing season started with very warm conditions, seeing record temperatures in December and February. The vineyard set up includes low fruiting wires ensuring grape bunches make the most of the warm air pooling around the vineyard's undulating contour. Timely rainfall during this period ensured the vineyard's clay pans had exposure to water. La Niña weather patterns are attributed to warm weather and higher than usual rainfall in February. This made things challenging for our viticulture team in the lead-up to harvest. Employing meticulous canopy management, and targeted low yields, helped ensure our Pinot Noir blocks were in excellent condition, fully ripe and were able to be harvested prior to unseasonal rainfall on the back of tropical cyclones.
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 30% new oak.
DECANTER	Recommended
BREATHE	6 Hours
SERVING TEMPERATURE	17 degrees; up to 19 degrees in winter.
WINE ANALYSIS	Alcohol: 12.9% TA: 4.95 pH: 3.8 RS: 0.3g/L
AGING POTENTIAL	10 years