

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

Pinot Noir 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 flavourful 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, head trained, VSP, low fruiting wire.
SOIL STRUCTURE	Fragile soils with a complex clay profile that varies across the vineyard and good water retention, while fractured enough to allow the vine's roots system to migrate deep into the cooler subsoils allowing the vines to become more self-sufficient.
VITICULTURE	Vintage 2019 was blessed with kind weather, excellent quality, and low disease pressure. The growing season commenced with temperate weather, with the cooler flowering conditions suiting Clayvin's Pinot Noir vines. Our premium viticulture team targets very low yields of approximately of 2.5 tonnes per hectare. Crop thinning is undertaken around Veraison to ensure the vines are able to deliver concentrated flavours full of varietal expression and optimal anthocyanin development. While water shortage during this very warm growing season was a concern around some parts of Marlborough, Clayvin vines are well established and are able to take advantage of the water and nutrients held in the clay pans which are a feature of this iconic vineyard. Warm air typically pools in many of the vineyard's pockets, helping to ripen the grapes. Marlborough's legendary cool night time temperatures help acid retention and highlight classic Pinot Noir notes.
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 '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	15 degrees; up to 19 degrees in winter
WINE ANALYSIS	Alcohol: 13.4% TA: 5.16g/L pH: 3.6 RS: 0.18g/L
AGING POTENTIAL	10 years