

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, 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

Syrah 2021

VITICULTURE REGION	Southern Valleys, Marlborough, New Zealand
VINEYARD HISTORY	Planted in 1993, the north-facing Clayvin site is organically farmed and employs biodynamic principles. High-density planting reduces vigour of the vines, promoting effective root systems, focusing energy and balance delivering highly-concentrated flavoured fruit and anthocyanin development. 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 YSP - low fruiting wire.
SOIL STRUCTURE	These fragile soils have a complex clay profile that varies across the vineyard and 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 2020 winter was unusually dry with less rainfall than the long-term average. The growing season started with several frost events affecting specific areas around Marlborough. The Clayvin's location makes it particularly susceptible to spring frosts, Luckily with the vigilance of the Clayvin viticulture team, the vineyard suffered minimal damage. The all-important flowering period was greeted with a cold, wet spell of weather, which had a significant effect on the region's fruit set. The Clayvin Syrah block was no different, the resulting crop was naturally reduced and balanced, with small berries, open bunches and incredibly concentrated fruit. The summer ripening period was slightly cooler than normal, with rainfall only 38.9% of the long-term average. The winemaking team were able to block pick in the early morning without disease pressure, selecting fruit that had reached optimal colour and ripeness.
WINEMAKING	The focus was on minimal handling. Hand harvested and hand sorted. Gentle cold soak for three days.
FERMENTATION	Minimal cold soak, 10-day ferment, indigenous yeasts, ferment temperature peaked 29° C, held on skins for a total of 21 days. Gentle hand plunging. Post-ferment maceration -15 days to allow further polymerisation of tannins.
PRESSING MATURATION	14 months 100% French Oak 300L Hogsheads / 40% new oak.
DECANTER	Recommended
BREATHE	6 Hours
SERVING TEMPERATURE	15 degrees; up to 19 degrees in winter
WINE ANALYSIS	Alcohol: 14.0% TA: 5.72 pH: 3.56 RS: 0g/l
AGING POTENTIAL	15 years