

Clayvin Syrah 2023

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 portfolio.

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

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
Jeremy Tod



Viticulture Region	Southern Valleys, Marlborough, New Zealand
Vineyard History	Planted in 1993, the north-facing Clayvin site is organically farmed. 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	The 2022 winter was one of the wettest on record. The growing season started with several frost events affecting specific areas around Marlborough. 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 variable weather conditions, 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 levels matching the long-term average. Settled autumn weather allowed the winemaking team to block pick in the early morning without disease pressure, selecting fruit that had reached optimal 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 29o 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	15 months 100% French Oak 300L Hogsheads / 27% new oak.
Decanter	Recommended
Serving Temperature	17 degrees; up to 19 degrees in winter
Wine Analysis	Alcohol: 13.5% TA: 5.68 pH: 3.62 RS: 0g/l
Aging Potential	10 years