

# Clayvin Pinot Noir 2024

*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	For the 2023/24 growing season, Marlborough experienced an El Niño weather pattern, bringing dry conditions and warm, settled days. By mid-March 2024, drought was officially declared. Fortunately, a very wet winter had replenished soil moisture and aquifers ahead of the season, providing reserves for the vines through the dry months.
Winemaking	Hand-picked from Clayvin's C and G blocks; all fruit was hand-sorted in the vineyard before being transported to the winery. A portion of fruit was fermented using the semi-carbonic technique, to accentuate the red fruit and floral notes adding complexity to the final blend.
Fermentation	Minimal cold soak, 10-day ferment. The post-ferment maceration was up to 15 days to allow further polymerisation of tannins.
Pressing Maturation	Basket pressed, matured in 100% French Oak 300L Hogsheads with 30% new oak.
Decanter	Recommended
Serving Temperature	17 degrees; up to 19 degrees in winter
Wine Analysis	Alcohol: 13.15% TA: 5.6 pH: 3.46 RS: 0.18g/l