

With over three decades of Marlborough winemaking experience, the three Giesen brothers have come to know the region intimately, its best vineyards and its terroir. In 2008 they challenged our winemaking and viticulture teams to craft a collection of wines true to their vineyard, which spoke of their special place. Our Single Vineyard Selection was born in 2011. They are our icon wines, the best of the best. The journey of each wine starts in a Marlborough vineyard selected for its unique terroir and climate. They are then nurtured with meticulous hands-on viticulture to ensure fruit produces highly concentrated flavour. Our winemaking expertise then allows these wines to speak for themselves, their purity becoming a showcase of the land. We are proud to share our Single Vineyard Selection with you.

WINEMAKERS

Marcel Giesen

Andrew Blake



www.giesenwines.com



SINGLE VINEYARD SELECTION

PINOT NOIR 2014

CLAYVIN

VITICULTURE REGION

Marlborough's Wairau Valley -Southern Valley's sub region-New Zealand

VINEYARD HISTORY

Clayvin Vineyard, planted 1993, North facing, it was Marlborough's first significant hillside vineyard. The Clayvin Vineyard is organically farmed, high density planted using the competition between vines to reduce vigour, promoting root structure and delivering highly concentrated fruit. Initially taking a long term lease, seeing the potential the Giesen brothers purchased the vineyard outright in 2015.

SIZE

Full vineyard site 13.4Ha, with Pinot noir making up 7.97Ha.

PRUNING

Two canes, low fruiting wire

SOIL STRUCTURE

Located on the undulating north facing slopes of the Brancott Valley, Clayvin Vineyard takes its unique name from the clay based soil profile that lies beneath the vineyard. They are fragile soils, with a complex clay profile which varies across the vineyard. The soils have good water retention, and fractured enough to allow the vines roots system to migrate deep into the cooler subsoil's allowing the vines to become more self sufficient.

VINTAGE REPORT

The growing season for 2014 started in the previous Spring with a very mild frost season, leading to fruit being manually dropped by the Viticulture team. It also led to a balanced even canopy growth to power the ripening process. Rain came when it was needed, leading to a good flowering and even ripening of the grape clusters. All fruit was picked before the late harvest rains, due to the low crop load on each vine.

WINEMAKING HARVEST

Hand picked from the 24th of March through to the 8th of April from the B, C, D, E, F and G Blocks.

FERMENTATION

5 to 10 days cold soak before the ferment started with wild yeast. The ferment was cool and long to preserve the fruit purity.

PRESSING MATURATION

Basket pressed, before filling French oak 225L barriques and 300L Hogsheads. 30% New oak was used.

DECANTER

Recommended

BREATH

6 Hours

SERVING TEMPERATURE

17 degrees (winter months to 19 degrees)

WINE ANALYSIS

Alcohol: 14% TA: 5.55g/L pH: 3.57

AGING POTENTIAL

10 years