

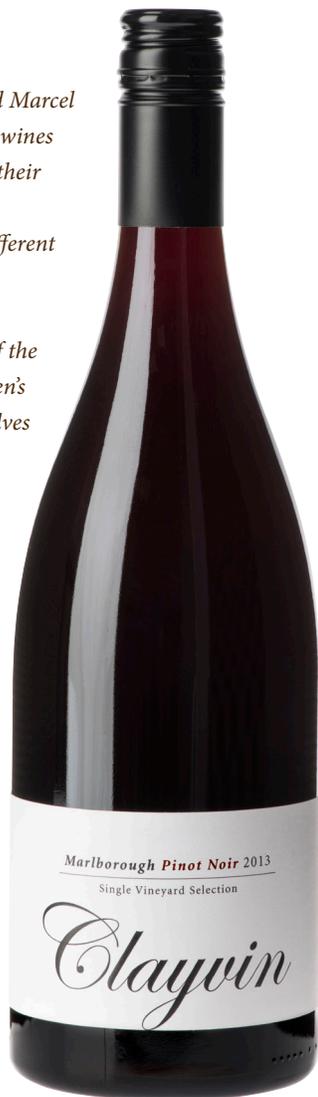
*In 2008 the Giesen brothers Theo, Alex and Marcel challenged the team to craft a collection of wines true to their vineyard, wines that speak of their place. Giesen Wines owns 13 Marlborough vineyards across 287 hectares each with different soil, aspect, water, sunshine and elevation. It is this diversity, supported by meticulous viticultural practice, which is the essence of the Single Vineyard wines. In the winery, Giesen's winemakers let the wines speak for themselves practicing 'hands off' winemaking where possible. The use of finest French oak allows the sense of place to shine. All this precision adds up to ensure the Giesen Single Vineyard Selection are wines of texture that articulate the terroir of their origin.*

#### WINEMAKERS

Marcel Giesen  
Andrew Blake



[www.giesenwines.com](http://www.giesenwines.com)



## SINGLE VINEYARD SELECTION

# PINOT NOIR 2013

## 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 13.4 Ha, 1 ha Chardonnay
PRUNING	Two canes, low fruiting wire
SOIL STRUCTURE	Sitting below Fairhall Southern side valleys - carved by ancient glaciers, deep silt gravels within dispersed underlying light clays, free draining, top solid rich in organic matter 20-40cm rich in silt, 40-100cm layers of gravels rich in iron, great porosity and good moisture content
VINTAGE REPORT	Marlborough's Wairau Valley started the growing season with cooler temperatures. With the onset of flowering in early December, temperatures were 2 degrees higher than the average. Summer enjoyed long hours of sunshine, with little rain, and as a consequence little disease pressure. The Clayvin's high density planting helps the vines to develop a deep root structure, enabling water supply during the hot summer months. While high sunshine hours, the average temperatures weren't, the high density planting and low fruiting wire ensures the grapes are closer to the ground where heat generated of the foot hill settles, enabling the fruit to ripen beautifully while retaining flavour and acidity.
WINEMAKING HARVEST	2nd April - 10th April Hand picked in small parcels from sub blocks, 37% EFG, 31% B, 16% D, 16% C.
FERMENTATION	5-10 days cold soak with a total of 27-31 days on skins. Ferment temperatures peaked at 30-33C Wild ferment
PRESSING MATURATION	Basket pressed. Matured in 225-300L French Oak, 27% new, 24% 2nd fill
RELEASE DATE	1st April, 2015
DECANTER	Recommended
BREATH	6 Hours
SERVING TEMPERATURE	17 degrees (winter months to 19 degrees)
WINE ANALYSIS	Alcohol: 14.5% TA: 5.53g/L pH: 3.64
AGING POTENTIAL	10 years