

*The Giesen Single Vineyard Series, a limited edition collection of wines, crafted to give an honest reflection of the vineyard. These sites are located throughout the Wairau Valley and aim to showcase Marlborough's unique sub regions. Combining meticulous viticulture practices aimed to produce the finest, highly concentrated, expressive flavours. The winemakers ensure these wines speak for themselves, wild fermentation, rested in highest quality French oak. The acclaimed Clayvin vineyard is located to the end of Brancott Valley, on the foothills of Marlborough's Southern Valleys. A high density, low yielding vineyard producing highly concentrated, expressive fruit. This style of wine is a fine example of our single vineyard philosophy, producing wines of the land.*

#### WINEMAKERS

Andrew Blake  
Anna Kingscote  
Hamish Kempthorne



## SINGLE VINEYARD SELECTION

# SYRAH 2012

## CLAYVIN

**VITICULTURE** Marlborough's first commercial hillside vineyard, north facing, southern foothills of the Wairau Valley. 20 year old organically farmed, high density planted vines. Root stock-MS Fromm, Chave and Clone 470. Soil profile-fragile, clay pans and silt loams.

**WINEMAKING** Selectively hand picked. Fruit held on skins for 27 days at 13-15°C, warmed to encourage the wild ferment. Matured in 225L French oak, 40% new oak. The wine matured in oak for two winters before racking and blending.

**VINTAGE CONDITIONS** The 2012 growing season started after a cold and damp winter, and then progressed to a cool and cloudy summer. These conditions during the all-important flowering period in December, meant yields were greatly affected. Near double the amount of rainfall in December, very low sunshine hours, and maximum temperatures were almost two degrees below the long term average. The low yields were the saving grace when it came to ripening the fruit in less than normal climatic conditions. Just as summer officially ended, the sun came out and the region experienced weeks of beautiful sunny days and cool nights, which is exactly what viticulturists and winemakers long for. The fruit was clean, disease free and able to hang on the vines until the flavour profiles reached optimum levels.

**NOSE** Initially aromas of black currants, violets and chocolate. Underlying earthy notes, spicy dark fruit, bramble and a hint of oak.

**PALATE** The palate is dense and elegant-blackberries intertwined with savoury, aniseed and cinnamon stick flavours-refined tannin and a long, complex finish.

**WINE ANALYSIS** Alcohol: 14% TA: 5.8g/L pH: 3.69

**AGING POTENTIAL** 10 years



**GIESEN**

www.giesenwines.com