

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 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 the finest French oak allows the sense of place to shine. All this precision adds up to ensure the Giesen Single Vineyard collection are wines of texture that articulate the terroir of their origin.

WINEMAKER

Andrew Blake



SINGLE VINEYARD SELECTION

SYRAH 2013

CLAYVIN

VITICULTURE

Clayvin Vineyard, planted 1993, north facing, it was Marlborough's first commercial hillside vineyard. Clayvin 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. Clayvin allows the business to further build its premium single site programme.

WINEMAKING

Shave, whole bunch fermented, held on skins for 27 days heated to 13-15 degrees to aid wild fermentation. Wild ferment, matured in 225L French Oak, 40% new.

VINTAGE CONDITIONS

The 2013 vintage growing season started with constant warm dry climatic conditions giving even shoot development with good healthy canopies and a solid flowering and subsequent fruit set. The season continued to be warm and dry through January and February with temperatures ahead of the long term average resulting in nice even berry development and well-formed bunches ready to enter the veraison period. The clay pans found throughout the vineyard serve the vines well during Marlborough's hot summer months holding water and nutrients, using their deep root system these old vines are able to utilise. The vine canopies remained in good condition and carried the fruit through the veraison period up to harvest without stalling. We saw excellent flavour development with fruit comfortably achieving full maturity before being hand harvested and delivered to the winery.

NOSE

This wine shows Syrah in a unique perspective, it's more about texture and concentration than aromatics. The Clayvin Syrah displays restrained notes of dark berries, plum and black berries with light cedar notes in the background.

PALATE

The palate is powerful and full of texture and concentration with a savoury finish.

WINE ANALYSIS Alcohol: 13% TA: 6.7g/L pH: 3.47

AGING POTENTIAL

10 years



GIESEN

www.giesenwines.com