

*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 finest German Fuder oak barrels 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



# THE FUDER CHARDONNAY 2014 CLAYVIN

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|------------------------|---|
| VITICULTURE REGION     | Marlborough's Wairau Valley—Southern Valley's sub region—New Zealand  |
| VINEYARD HISTORY       | Established in 1993, Clayvin Vineyard was Marlborough's first commercial hillside vineyard. North facing, the vineyard planting is high density with 5,500 vines per hectare, compared with the typical Marlborough planting of 2000 - 2,500 vines per hectare. This density creates natural competition among the vines, reducing vigour, promoting root structure and intensity of flavour.   |
| SIZE                   | Full vineyard site 13.4 ha, 3.6 ha Chardonnay.  |
| PRUNING                | Two cane.   |
| CLONES                 | Mendoza, 95, Clone 15.  |
| SOIL STRUCTURE         | Fragile soils, high clay content, clay pans throughout vineyard, formed from ancient glaciers, some of the oldest soils in Marlborough. Clay varies hence suitable for variety of grapes. Good water retention quality, strong root systems, enables roots to push down making vines less reliant on irrigation.  |
| VINTAGE REPORT         | The 2013/14 growing season began with one of the hottest starts on record until the end of December, with rapid even growth, good flowering and subsequent fruit set. Then through to the end of February temperatures were cooler than average helping strong berry development. March was warmer than the norm, this and Clayvin's low cropping levels enabled full development of flavour and concentration. Our Chardonnay from the Clayvin vineyard was hand harvested in blocks to ensure the fruit arrived at the winery in optimum condition. Marlborough experienced some late season rain, however all the Clayvin blocks were harvested prior. |
| WINEMAKING HARVEST     | Hand picked by block to ensure optimum ripeness.  |
| PRESSING/ FERMENTATION | Fermentation in 1000 litre German Oak 'Fuder' barrels, rested on lees for 11 months prior to racking, wine underwent 100% malolactic fermentation.  |
| MATURATION             | Selectively hand-picked and whole bunch pressed with the free run juice settled and transferred to oak. Wild yeast starter creating a warm natural fermentation.  |
| RELEASE DATE           | 15th November 2015  |
| BREATH                 | Six hours   |
| SERVING TEMPERATURE    | 11 degrees  |
| WINE ANALYSIS          | Alcohol: 13.5% TA: 6.83g/L pH: 3.2  |
| AGING POTENTIAL        | 5 years   |



**GIESEN**

www.giesenwines.com