

## Giesen Clayvin Pinot Noir 2013

### The Story

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.

### The Vineyard

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

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 2013

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



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### Winemaking

Hand picked in small parcels from sub blocks, 37% EFG, 31% B, 16% D, 16% C.

5-10 days cold soak with a total of 27-31 days on skins. Ferment temperatures peaked at 30-33C Wild ferment. Basket pressed. Matured in 225-300L French Oak, 27% new, 24% 2nd fil.

### Tasting Note

Micheal Cooper:

"Deep ruby, the beautiful 2013 vintage is sweet-fruited and concentrated, with impressive structure and harmony. Powerful, dense and silky, it has lovely flow across the palate, with a lingering finish."

Alcohol Percentage	14.5 %
Residual Sugar	Dry
T.A.	5.53 g/L
Aging Potential	10 + years



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