

## Giesen Clayvin Pinot Noir 2014

### 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 2014

The growing season for 2014 started in the previous Spring with a very mild frost season, leading to fruit being manually dropped by the Viticulture team. It also led to a balanced even canopy growth to power the ripening process. Rain came when it was needed, leading to a good flowering and even ripening of the grape clusters. All fruit was picked before the late harvest rains, due to the low crop load on each vine.



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### Winemaking

Hand picked from the 24th of March through to the 8th of April from the B, C D, E, F and G Blocks.

5 to 10 days cold soak before the ferment started with wild yeast. The ferment was cool and long to preserve the fruit purity. Basket pressed, before filling French oak 225L barriques and 300L Hogsheads. 30% New oak was used.

### Tasting Note

This Single Vineyard Clayvin Pinot Noir is earthy, with wild strawberry and red cherry. It's restrained with good intensity and a structured foundation, finishing with great length.

<b>Alcohol Percentage</b>	<b>14 %</b>
<b>Residual Sugar</b>	<b>Dry</b>
<b>T.A.</b>	<b>5.5 g/L</b>
<b>Aging Potential</b>	<b>10 + years</b>



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