

Giesen Clayvin Syrah 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 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.

Vintage 2013

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.



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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.

Tasting Note

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

Alcohol Percentage	13 %
Residual Sugar	Dry
T.A.	6.7 g/L
Aging Potential	10 + years



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