

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 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 2015 CLAYVIN

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	Cooler temperatures during flowering meant reduced berry size and bunch weight. Smaller berries ensure intense, concentrated flavours. The cool start was followed by very warm, dry conditions which remained through to harvest across Marlborough. These conditions ensured great depth of flavour, superb texture and balanced acidity and sugar levels.
HARVEST	Selectively hand-picked to ensure the 'harvest window' for each sub-block was spot on and the fruit arrived at the winery in optimum condition.
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	Whole bunch pressed with the free run juice settled and transferred to oak. Wild yeast starter creating a warm natural fermentation.
RELEASE DATE	TBC - bottling date was 3rd August 2016
BREATH	Six hours
SERVING TEMPERATURE	11 degrees
WINE ANALYSIS	Alcohol: 13% TA: 7.55g/L pH: 3.16
AGING POTENTIAL	5 years



GIESEN