

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 French oak 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

Nikolai St George



SINGLE VINEYARD SELECTION

SYRAH 2016

CLAYVIN

VITICULTURE Clayvin Vineyard, planted 1993, north facing, was Marlborough's first significant 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.

WINEMAKING Cold soak for 3 days, then heated to 15 degrees to aid fermentation. Ferment temperature peaked at 29°C, held on skins for a total of 21 days, matured in 300L French Oak, 42% new.

VINTAGE CONDITIONS Winter 2015 was dry in Marlborough but soil moisture levels were high enough to maintain exceptionally healthy vines. In early December the average temperature increased which led to successful flowering. Rain in January and February arrived at the right time, ensuring fruit set and ideal conditions for berry development. Careful yield and canopy management throughout the summer months ensured balanced crops were maintained with light airy canopies that allowed dappled light and good air movement around the ripening fruit. Increased temperatures from February onward created the perfect ripening environment. Overall conditions contributed to create fully ripe fruit with intense flavour and concentration.

NOSE Elegant and aromatic on the nose, this wine shows wonderful floral characters along with dark, brooding fruit and smokey undertones. The Clayvin Syrah displays blackberry notes intertwined with juniper berry, aromatic spices and pepper.

PALATE The palate is powerful, rich and succulent, yet elegant, with layers of dark berries and underlying earthy, smokey characters.

WINE ANALYSIS Alcohol: 13% TA: 5.12g/L pH: 3.60 Residual Sugar: <2g/L

AGING POTENTIAL 10 years



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