

Clayvin Pinot Noir 2021

With over four decades of winemaking experience, the three Giesen brothers are intimately acquainted with Marlborough's best vineyards and terroir. So it's no surprise our Clayvin Vineyard in Marlborough's Southern Valleys is the cornerstone of our premium wine portfolio.

Certified organic, this north-facing hillside vineyard is nurtured with meticulous hands-on viticulture.

The clay soils, varied root stocks and high density planted 30+ year old vines reduce vigour and promote root structure, fruit with great structure, tannin and minerality.

These wines deliver exceptional, pure expressions of the Clayvin Vineyard which we're proud to share with you.

Chief Winemaker
Jeremy Tod



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| Viticulture Region | Southern Valleys, Marlborough, New Zealand |
| Vineyard History | Planted in 1993, the north-facing Clayvin site is organically farmed. The vineyard is high density planted to reduce vigour of the vines, promote root structure, and deliver highly concentrated flavourful fruit. The Giesen brothers purchased the site in 2015 following a long-term lease to ensure they could continue producing these exceptional wines. |
| Vineyard Size | Full vineyard site 13.4 Ha |
| Pruning | Two canes, head-trained VSP - low fruiting wire. |
| Soil Structure | Fragile soils with a complex clay profile that varies across the vineyard and good water retention, while fractured enough to allow the vine's roots system to migrate deep into the cooler subsoils allowing the vines to become more self-sufficient. |
| Viticulture | Vintage 2021 was blessed with dry conditions, resulting in low disease pressure, and excellent quality. The growing season commenced with temperate weather, with the cooler flowering conditions suiting Clayvin's Pinot Noir vines. Our premium viticulture team targets very low yields of approximately 5 tonnes per hectare. Crop thinning is undertaken around Veraison to ensure the vines are able to deliver concentrated flavours full of varietal expression and optimal anthocyanin development. While water shortage during this very warm growing season was a concern around some parts of Marlborough, Clayvin vines are well established and are able to take advantage of the water and nutrients held in the clay pans which are a feature of this iconic vineyard. The north facing aspect of the vineyard is another factor influencing the ripeness of the fruit. Marlborough's legendary cool night time temperatures help acid retention and highlight classic Pinot Noir notes. |
| Winemaking | Hand-picked from Clayvin's C and G blocks; all fruit was hand-sorted in the vineyard before being transported to the winery. A portion of fruit was fermented using the semi-carbonic technique, to accentuate the red fruit and floral notes adding complexity to the final blend. |
| Fermentation | Minimal cold soak, 10-day ferment. The post-ferment maceration was up to 15 days to allow further polymerisation of tannins. |
| Pressing Maturation | Basket pressed, matured in 100% French Oak 300L Hogsheads with 30% new oak. |
| Decanter | Recommended |
| Serving Temperature | 17 degrees; up to 19 degrees in winter |
| Wine Analysis | Alcohol: 13.8% TA: 5.67 pH: 3.41 RS: 0.22g/l |
| Aging Potential | 10 years |