

# ESTATE

2024

MARLBOROUGH PINOT NOIR

# CLOS HENRI

## SUMMARY

Here at Clos Henri, we are fortunate to cultivate vines on a single vineyard 'domaine'. Our Estate wines are crafted as homage to the diversity of the vineyard terroirs, being made from an assemblage of different parcels from our three soils. We hope to transport you to our Estate, with these wines which celebrate the best of our vineyards with elegant minerality and offer a pure expression of Marlborough.

## ORIGIN

**Sub Region** Wairau Valley  
**Region** Marlborough  
**Country** New Zealand  
**Co-ordinates** -41.524236, 173.758762

## COMPOSITION

**Variety** Pinot Noir  
**Estate Grown** 100%  
**Vine Age** 10 - 20 years  
**Yield** 7 Tonnes/ hectare  
**Vine Density** 4,000 plants/ha  
**Trellis** Double Guyot

## VITICULTURE

Following the French tradition, our vineyard is planted in high density. This encourages competition between vines and restrains vigour; ensuring grapes divert their energy into the grapes (rather than the canopy) - resulting in concentrated berries. Dry farming and organic management practices also allow us to ensure natural vine balance is achieved by stressing the vines just to the right level. This forces the roots to go deeper in the soil, obtaining the purest expression of our terroir.

## TERROIR

Our Estate wines are sourced from soils located at the confluence of two glaciation periods: the Otiran & Waimaungan glaciations. As a result of these, we find three distinct soils, namely, Wither & Broadbridge Clays and the Greywacke Stones.

## CLIMATE

Factor	Growing Season 2024	Growing Season Long Term Average	Calendar Year 2024	Calendar Year Long Term Average
<b>Rainfall</b>	374 mm	623 mm	506 mm	620 mm
<b>Growing Degree Days</b>	1386	1489	1478	1588
<b>Mean Temperature</b>	13.2 °C	13.6 °C	13.7 °C	13.8 °C

## VINTAGE

2024 offered perfect conditions for a stellar harvest. Warm days, very dry conditions and the diurnal autumnal shift in March encouraged firm structure and intense varietal purity in both our Sauvignon Blanc and Pinot Noirs.

## TASTING

This is a captivating blend of elegance and boldness. Offering notes of raspberries, delicate baking spices and a touch of violet on the nose; the palate follows harmoniously with juicy and bright red fruit flavours, intertwined with ripe cherry and red doris plums. Overall, the 2024 is a stand-out vintage of our Estate Pinot Noir, with a satisfying and lengthy finish. This is a vintage to drink now or keep for up to 8 years.

## VINIFICATION

After harvest, bunches are carefully sorted and between 10 - 20% is kept as whole cluster while the rest is destemmed before being transferred under gravity into large stainless steel open top tanks, with no crushing. After spending a week cold soaking, natural fermentation begins. We are looking for light extraction through gentle pump overs and avoiding plunging to rely on alcoholic extraction.

Fermentation and Post-fermentation maceration can last up to three weeks. The wine is then aged in large (7,500 l) French Oak vats for 11 months. Ageing in large oak vats, instead of smaller barrels, gives the wine great balance with subtle oak which enriches structure while retaining aromatic intensity and brightness

**Residual Sugar:** <1g/L  
**Alcohol:** 14%  
**Ageing Potential:** 8 - 15 years

## PAIRING

Pair with tuna tataki or an Iranian basted chicken fresh from the charcoal. Best served between 12 °C to 16 °C.

