

ESTATE

2025

MARLBOROUGH SAUVIGNON BLANC

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	Sauvignon Blanc
Estate Grown	100%
Vine Age	10 - 20 years
Yield	10 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 2025	Growing Season Long Term Average	Calendar Year 2024	Calendar Year Long Term Average
Rainfall	341 mm	358 mm	505.6 mm	639 mm
Growing Degree Days	1461 hrs	1403 hrs	1471 hrs	1588 hrs
Mean Temperature	16 °C	15.6 °C	13.6 °C	12.9 °C

VINTAGE

2025 was a fascinating season. Starting with a cool and dry flowering, it was evident from early on that we would be experiencing a large harvest. As such, we prioritised shoot & bunch thinning to control yield and disease pressure. Despite a dry and hot December, the season cooled off after Christmas and we began the slow march towards ripening - lots of overcast days and cooler temperatures than normal through February and March. 2025 Sauvignon Blancs, as a result, are showing beautiful ripeness, density, and richness; tempered by a pure and focused minerality from a slower ripening.

TASTING

Fresh, mineral and zesty, the 2025 Estate Sauvignon Blanc bursts with bright citrus aromas of mandarin and yuzu blossom. The palate is light and refreshing, flavours of pineapple, peach and meyer lemon zest abound. Juicy acidity balances the intensity of a dry season's fruit-forward notes. 2025 showcases an excellent purity of place, with a lingering mineral finish.

VINIFICATION

After the grapes are machine harvested, we gently press them and separate our free run from the hard pressings using press fractions.

After three days of settling, the juice is racked off its lees and fermented in stainless steel tanks to retain purity of fruit and flavour.

The wine is then aged on fine yeast lees for three months, during which we employ the use of lees stirring, which allows the wine to stabilise naturally and gain complexity.

The resulting wine is textural, complex and round, showcasing our unique terroirs.

Residual Sugar: <1g/L
Alcohol: 13.5%
Ageing Potential: 5 - 8 years

PAIRING

Serve as an aperitif by itself, or match with line-caught blue cod and papaya sambal. Best served at 10 °C to 12 °C.

