

OTIRA

GLACIAL STONES 2024
SINGLE VINEYARD SAUVIGNON BLANC

CLOS HENRI

SUMMARY

Named after the ancient glaciation period that formed this exceptional terroir, Otira is the purest expression of the stony soils found on the terraces of our estate. Formed 75,000 years ago, these free-draining soils result in wines with elegant minerality and excellent structure.

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 18 - 20 years
Yield 8 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 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

This parcel is sourced from our Otiran Glacial Stones parcel. This 75,000-year-old soil comprises Greywacke Stones that were deposited as the glacier retreated south towards the West Coast.

CLIMATE

Factor	Growing Season 2024	Growing Season Long Term Average	Calendar Year 2024	Calendar Year Long Term Average
Rainfall	233.8 mm	358 mm	505.6 mm	639 mm
Growing Degree Days	1347 hrs	1403 hrs	1471 hrs	1588 hrs
Mean Temperature	15.5 °C	15.6 °C	13.6 °C	12.9 °C

VINTAGE

We were thrilled to have had the opportunity to experience the best that Marlborough has to offer in 2024. The growing period was blessed with the ideal level of warmth, followed by a cooler season during veraison. As a result, a slow and consistent ripening process took place, which allowed for gentle development of the vine's physiological parameters. These perfect conditions enabled finesse, ageability, and refinement in our fruit to be achieved, resulting in wines that will continue to improve over the next years.

TASTING

Ripe aromatics with a delicate expression; elderflower and clover honey adds complexity to the lemonade apple flavours which bloom across the gently pithy, dry palate. Finishing elegantly, 2024 offers finesse, focus and freshness with a cool, citrusy acidity.

VINIFICATION

Once received in the winery, gentle pressing straight to tank allows us to retain the aromatic freshness of the wine. The use of press fractions to separate free run from the hard pressings preserves the elegance and finesse of the wine. Fermentation occurs in 85% stainless steel; while the remaining 15% is wild fermented in neutral French oak barrels and Austrian demi-muids (600L). The wine is aged on fine yeast lees for up to 9 months with lees stirring, which enables us to obtain a round Sauvignon Blanc with body and richness.

The wines age in tank prior to bottling and are released in the Autumn following their harvest.

Residual Sugar: <2 g/L

Alcohol: 14%

Ageing Potential: 5 - 10 years

PAIRING

Serve with fresh line-caught fish such as snapper and cod, or pair with a goat's cheese and fig tart.



AMW
APPELLATION
MARLBOROUGH WINE

