

WAIMAUNGA

WINDBLOWN CLAYS 2023
SINGLE VINEYARD PINOT NOIR

CLOS HENRI

SUMMARY

Named after the ancient glaciation period that formed this exceptional terroir, Waimaunga is the purest expression of the clay soils found on the hills of our estate. Formed 250,000 years ago, these rich, layered soils result in wines with density, generosity and richness.

ORIGIN

Sub Region Southern Valleys
Region Marlborough
Country New Zealand
Co-ordinates -41.524236, 173.758762

COMPOSITION

Variety Pinot Noir
Estate Grown 100%
Vine Age 15 - 20 years
Yield 6 Tonnes/ hectare
Vine Density 5,500 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 Waimaunga Clays - a 250,000-year-old soil that is comprised of windblown loess, deposited over glacial moraine fans.

CLIMATE

Factor	Growing Season 2023	Growing Season Long Term Average	Calendar Year 2023	Calendar Year Long Term Average
Rainfall	369 mm	358 mm	462 mm	639 mm
Growing Degree Days	1385 hrs	1403 hrs	1614 hrs	1588 hrs
Mean Temperature	15.7 °C	15.6 °C	13.7 °C	12.9 °C

VINTAGE

2023 certainly kept us on our toes - a mid-season shift during flowering from a potentially disastrous season to one that blew our expectations out of the water. A cooler ripening period led into an excellent warm and dry harvest, allowing us more 'hang-time' for the fruit. In turn, this encouraged firm structure and intense varietal purity in both our Sauvignon Blanc and Pinot Noirs.

TASTING

Our Single Vineyard Pinot Noir showcases its unique terroir with a bold and juicy expression of the warm and dry vintage. It bursts with ripe blackberry, cherry and plum flavours, complemented by hints of spice, vanilla and tobacco leaf. The palate is full-bodied and rich, with velvety tannins and a lingering finish.

VINIFICATION

After hand picking, 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 French oak vats 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 lasts up to three weeks. The wine is then aged for 12 months in 100% French oak barrels, 20% of which is new.

Residual Sugar: <1g/L
Alcohol: 14.5%
Ageing Potential: 10 - 20 years

PAIRING

Waimaunga is an excellent companion to game meats, pair it with a slow-roast lamb shoulder or sumac & pepper crusted venison.

