



CLOS HENRI
VINEYARD

Bel Echo Pinot noir

Organically crafted in the Wairau Valley, Marlborough



TASTING

A ripe, poised nose of ripe raspberry and cherry reveals smoky woods and spices. A concentrated and juicy palate displays flavours of ripe red plums and Christmas spices. Discrete and supple tannins leave a lingering and earthy finish.

TECHNICAL

Climate: Dry maritime with warm sunny days and cool nights.

Soil: Greywacke river stone

Yield: 7t/ha

Vines age: 8–13 years old vines

Alcohol: 13.5%

Sugar: <1g/L

Ageing potential: 5-6 years from vintage

Wine match: Boeuf Bourguignon or Angus steak with pepper sauce

VITICULTURE

Grown predominantly on our free draining river stone soil, this Pinot Noir expresses great lifted bright fruit notes and a hint of smokiness while being quite linear and tight in mouth, giving fascinating character and personality. Naturally strict water conditions (no irrigation) stress the vines to just the right level, in order to improve tannin structure and enable the roots to go deeper in the soil, thereby getting the purest expression of our terroir.

WINEMAKING

Bel Echo was fermented in large (7,500 l) French oak vats. 40% was then aged in these vats to maintain fruit integrity, while the remaining 60% was aged in old French oak barrels. This fine balance between fruit and oak enables the tannins to soften while retaining vibrancy of fruit.

