

CLOS
HENRI

ESTATE 2022

SAUVIGNON BLANC

Bright and inviting, the 2022 Estate Sauvignon Blanc has notes of ripe citrus, orange blossom and white peach. Juicy, with rich ripe stone fruits, the palate offers a refreshing acidity with satisfying weight and length. A wine showing excellent purity of place, there is a lingering mineral finish. Best served at 10 °C to 12 °C.

TECHNICAL

TERROIR

Glacial Stones, Wither and Broadbridge Clays

CLIMATE

Dry maritime with warm sunny days and cool nights.

YIELD

8.5t/ha

VINE AGE

10 - 18 year old vines

ALCOHOL

13.5%

AGEING POTENTIAL

3 - 5 years from vintage

RAINFALL

757 mm vs *LTA* 619 mm

SUNSHINE HOURS

2502 hours vs *LTA* 2520 hours

PAIRING SUGGESTION

Serve as an aperitif by itself, or match with fresh fish, oysters and vegetarian dishes.



TERROIR & VITICULTURE

Sourced from various terroirs across our vineyard, the Estate Sauvignon Blanc is a representation of our unique site. Following the French tradition, our vineyard is planted in **high density**. This encourages competition between vines and restrains vigour; ensuring vines divert their energy into the fruit (rather than the canopy) – resulting in concentrated berries. **Dry farming** and **organic practices** also allows 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 and showing more **minerality** from the stone soils.

WINEMAKING

After the grapes are harvested, we **gently press** them and separate our **free run** from the hard pressings. The juice is fermented in **stainless steel** tanks to retain **purity of fruit** and flavour. The wine is then aged on fine yeast lees for three months, while lees stirring over this time which allows the wine to stabilise naturally. The resulting wine is then textural, complex and round, showcasing our **unique terroirs**.



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