

ESTATE

2024

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 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 Marlborough offers 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, age ability, and refinement in our fruit to be achieved, resulting in wines that will continue to improve over the next years.

TASTING

Bright and inviting, the 2024 Estate Sauvignon Blanc bursts with fresh citrus aromas of orange zest and lemon blossom. The palate is light and refreshing, with an elegant acidity balancing the intensity of a dry season and fruit-forward vintage. A wine showing excellent purity of place, there is 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: <2 g/L
Alcohol: 13.5%
Ageing Potential: 5 - 8 years

PAIRING

Serve as an aperitif by itself, or match with ceviche or tuna tataki. Pairs well with goat's cheese tarts and fresh figs. Best served at 10 °C to 12 °C.

