

CLOS
HENRI

OTIRA GLACIAL STONES

SINGLE VINEYARD SAUVIGNON BLANC

Ripe peach and candied citrus notes are layered with a subtle elderflower approach. Intensely rich, yet balanced, the palate offers weight and texture. Elegant, structured acid complements the juicy notes with good tension. A nod from the terroir, a stony minerality leaves a lengthy and full-bodied finish.



TECHNICAL

TERROIR

Otira Glacial Stones

CLIMATE

Dry maritime with warm sunny days and cool nights.

YIELD

8t/ha

VINE AGE

13 - 18 years old vines

ALCOHOL

14%

AGEING POTENTIAL

5 - 10 years from vintage

RAINFALL

539 mm vs *LTA* 619 mm

SUNSHINE HOURS

2203 hours vs *LTA* 2520 hours

PAIRING SUGGESTION

Serve with fish, white meats and vegetable dishes. Pairs well with cheese and dried fruits.

TERROIR & VITICULTURE

Named after the **ancient glaciation** period that formed this exceptional terroir, **Otira** is the purest expression of its site. 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 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

Once received in the winery, gentle pressing straight to tank allows us to retain the aromatic freshness of the wine. Fermentation occurs in **85% stainless steel**; while the remaining **15% is wild fermented** in older French oak barrels and Austrian oak demi-muids (600L). The wine is then aged on **fine yeast lees** for 8 months with **lees stirring**, which enables us to obtain a round Sauvignon Blanc with body and mouthfeel. A further 6 months of tank and barrel ageing is employed to ensure **wine balance** is attained before bottling.

