

# Petit Clos

## PETIT CLOS PINOT NOIR

ORGANICALLY GROWN IN THE WAIRAU VALLEY OF MARLBOROUGH

*"This fruit driven Pinot has supple tannins and a juicy yet savoury profile from our younger vines".*



### WHAT IS PETIT CLOS?

Petit Clos, translated from French to mean 'small enclosed vineyard', captures the vibrancy of our estate. Petit Clos wines come from our younger vines, from a mixture of soil types.

### VITICULTURE

In the French tradition, our entire vineyard is high density planted - this forces the vines to compete with one another, resulting in highly concentrated grapes. The younger Pinot vines on our estate are situated on 3 different soil types. All our Pinot Noir is hand-picked in the cool, early mornings to retain fruit integrity.

### WINEMAKING

This wine was fermented in stainless steel open tops and then aged in large (7,500 l) French oak vats for 11 months. Ageing in large oak vats, instead of smaller barrels, gives the wine great balance with subtle oak which enriches structure while retaining aromatic intensity.

### TECHNICAL

Climate: Dry maritime with warm sunny days and cool nights  
Annual sunshine: 2443 hours  
Average annual rainfall: 647 mm  
Latitude: 41.3° south  
Altitude: 85–150 metres above sea level  
Soil: Broadbridge & Wither clays, Greywacke river stone  
Planting density: High at 5050 vines/ha  
Yield: 5 to 8t/ha  
Clones: 114, 115, 5, 10/5, Abel  
Rootstock: 3309, Paulsen & Schwarzmann, 101-14  
Vine age: 3–7 year old vines  
Alcohol: 13.5%  
Residual sugar: <1g/l  
Total acidity: 4.5g/l  
pH: 3.65  
Ageing potential: 3-4 years from vintage  
Wine match: Stuffed pork fillet with tapenade or perfect with barbecue meats.

### TASTING

The nose reveals aromas of red berries, mainly dominated by cherry and plum notes. There is a juicy red berries mouthfeel on the palate supported by very fine and supple tannins while retaining freshness all the way to the long finish.

### Clos Henri Vineyard

639 State Highway 63, RD1,  
Blenheim 7271, Marlborough, New Zealand  
sales@clos Henri.com, www.clos Henri.com  
Tel: +64 (0)3 572 7923 Fax: +64 (0)3 572 7926

*Come taste our terroir...*

