

Petit Clos

PETIT CLOS SAUVIGNON BLANC

ORGANICALLY GROWN IN THE WAIRAU VALLEY OF MARLBOROUGH

"From our younger vines, this Sauvignon Blanc is vibrant, delicately fruity and mineral with a textural finish".



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 and more mineral flavours in the wine. The younger Sauvignon vines are situated on our 3 different soils types.

WINEMAKING

The wine was fermented in stainless steel tanks to retain fruit purity and flavour; it was then aged on fine yeast lees for three months. Lees stirring over this time allows the wine to stabilise naturally, enabling us to fine the wine only once before a light, non-sterile filtration. This extended lees contact also helps the wine to gain roundness and texture.

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: Greywacke river stone, Broadbridge & Wither clays
Planting density: High at 4400 vines/ha
Yield: 9t/ha
Clones: MS, 242, 316, 317, 376, 530, & 905
Rootstock: RG, 101-14, 3309, & Schwarzmann
Vine age: 3–7 year old vines
Alcohol: 13.5%
Residual sugar: <1g/l
Total acidity: 6.2g/l
pH: 3.05
Ageing potential: 2-3 years from vintage
Wine match: on its own or with fresh seafood.

TASTING

A welcoming and fine hint of citrus (lime, grapefruit) and golden kiwi on the nose. Fresh, well-balanced and round on the palate offering a rich, dense and juicy mouthfeel dominated by exotic fruits, with a pleasant mineral note.

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

Come taste our terroir...

