



CLOS HENRI
VINEYARD

Clos Henri Pinot noir

Organically crafted in the Wairau Valley, Marlborough

TASTING

A fine, pure and elegant nose with smoky, peppery notes and cherry aromas.
A juicy, black fruit and licorice palate balanced by a silky texture and generous tannins.

TECHNICAL

Climate: Dry maritime with warm sunny days and cool nights.

Soil: Broadbridge & Wither clays

Yield: 6t/ha

Vines age: 11-16 years

Alcohol: 13.5%

Sugar: <1g/L

Ageing potential: 7-8 years

Wine match: Lamb chop crusted with herbs,
venison grilled over a wood fire.

VITICULTURE

According to the French tradition, our vineyard is planted in high density, each vine producing grapes of great concentration. The absence of irrigation allows the soils to reveal their exceptional potential, giving the grapes a real phenolic maturity and revealing the purest expression of our terroir. The grapes are harvested by hand at dawn to preserve the freshness of the fruit.

WINEMAKING

Upon reception of the harvest, the grapes are transferred by gravity into large French oak vats (75 hl). A cold maceration of one week precedes the alcoholic fermentation and the work of extraction continues by pumping over and punching down during this phase. The wine is then aged for 12 months in French oak barrels, 25% of which are new.

