

# CLOS HENRI

## CLOS HENRI SAUVIGNON BLANC

ORGANICALLY GROWN IN THE WAIRAU VALLEY OF MARLBOROUGH

*"Classic and elegant, showing a mixture of white flowers and white fruits, chalky minerality and a long, dry, textured finish".*



### VITICULTURE

In the French tradition, our vineyard is planted in high density to encourage competition between vines and restrain vigour. This natural vigour control means the vines put more energy into the grapes, rather than the canopy - concentrating the berries. Dry farming (using no irrigation) also helps keep vigour under control. By stressing the vines to just the right level, it forces the roots to go deeper in the soil, thereby getting the purest expression of our terroir and showing more minerality from the river stone soil.

### WINEMAKING

Fermentation occurred in 85% stainless steel and 15% old French oak barrels. The wine was then aged on fine yeast lees for 8 months with lees stirring, both of which enable us to obtain a round Sauvignon Blanc with body and mouthfeel.

### 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 metres above sea level  
Soil: Greywacke river stone  
Planting density: High at 4400 vines/ha  
Yield: 7t/ha  
Clones: MS  
Rootstock: RG, 101-14  
Vine age: 8-13 year old vines  
Alcohol: 14%  
Residual sugar: <1g/l  
Total acidity: 6.1g/l  
pH: 3.06  
Ageing potential: 5-6 years from vintage  
Wine match: Lime and ginger scallops, crayfish or pan-fried snapper.

### TASTING

The nose is refined and complex showing some citrus notes evolving into white peach aromas, with underlying chalky minerality. Delicate on the palate, the wine is textural and rich from the lees aging with layers of minerals, citrus and profound acidity balancing this dry and elegant wine, followed by a long finish.

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...*

