



CLOS HENRI  
VINEYARD

## *Clos Henri Sauvignon blanc*

Organically crafted in the Wairau Valley, Marlborough

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### TASTING

Our flagship wine, this is Marlborough with a Sancerre twist. Candied ginger and dehydrated mango are layered with soft notes of stone fruits and a subtle touch of oak. Wonderfully textural, the palate is structured while remaining rich and full bodied. A tingly salinity and intense minerality leaves a lengthy and full-bodied finish.

### TECHNICAL

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

Soil: Greywacke river stone

Yield: 7t/ha

Vines age: 11 - 16 years old vines

Alcohol: 13.5%

Sugar: <1g/L

Ageing potential: 8 – 12 years from vintage

Wine match: Lime and ginger scallops, crayfish, or pan-fried snapper.



### 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.

