



CLOS HENRI
VINEYARD

Clay

Organically crafted in the Wairau Valley, Marlborough



TASTING

An intense and complex bouquet of honey, peach and apricot compote layered with a floral magnolia and toasty notes. The velvety and rich yet balanced palate has fresh citrus and soft saline notes, with a generous finish that leaves you wanting more.

TECHNICAL

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

Soil: Broadbridge clay

Yield: 7t/ha

Vines age: 17 years old vines

Alcohol: 13.5%

Sugar: <1g/L

Ageing potential: 10-15 years from vintage

Wine match: Scallops with lime and ginger

VITICULTURE

Stemming from our French Heritage our vineyard have incorporated high density planting to encourage competition between vines and restrain vigour. This natural vigour control means that the vines put more energy into the grapes, rather than the canopy, concentrating on the berries. Vigour control is also applied through dry farming (no irrigation). Through stressing the vines to just the right level, it forces the roots to go deeper into the soil, resulting in the purest expression of our terroir and displaying more minerality from the clay soil.

WINEMAKING

Wild fermentation occurred in 600L Austrian oak barrel. The wine was then aged on fine yeast lees for 20 months with lees stirring, both of which enable us to obtain a round Sauvignon Blanc with body and mouthfeel. This fine wine is unfiltered with minimum handling.

