



CLOS HENRI
VINEYARD

Stones

Organically crafted in the Wairau Valley, Marlborough



TASTING

Rich, autumn aromas of quince paste, ripe stone fruits and candied figs develop on the nose. A robust wine with plenty of flavour, light oak notes of ginger and nuts show through on the palate. The flinty minerality provides a textural and focused finish.

TECHNICAL

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

Soil: Greywacke river stone

Yield: 7t/ha

Vines age: 17 years old vines

Alcohol: 13.5%

Sugar: <1g/L

Ageing potential: 10-15 years

Wine match: Crayfish or pan fried snapper.

VITICULTURE

Stemming from our French Heritage, our vineyards 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 river stone soil.

WINEMAKING

Wild fermentation occurred in 600L Austrian oak barrels. 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.



Clos Henri Vineyard - Come Taste our Terroir

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