



## **BEL ECHO SAUVIGNON BLANC 2010** **BY CLOS HENRI**

### **WHAT IS BEL ECHO?**

This wine is a terroir selection of our estate. The main difference between Bel Echo and Clos Henri is the Terroir. Bel Echo Sauvignon Blanc shows the voluptuous expression of the clay soil whereas the Clos Henri is more of an elegant and mineral expression of the Greywacke stones. The fruit of Clos Henri and Bel Echo are handled the same way from the vineyard to the winery, through to the blend. All our blocks are harvested and kept separately until the blend. At that time, the winemaker decides which wines won't be bottled, in order to always be true to our quality levels.

### **WINEMAKER'S COMMENTS**

"We believe we have to make the most of the experience acquired by the Bourgeois family, thereby making a Sauvignon Blanc that respects the French winemaking tradition. We also believe that we ought to make a wine that respects the Marlborough character. This wine shows great classical lines while enriched with astonishing Marlborough fruit personality. This personality is sourced from the Clos Henri terroir and revealed through its fine aromatic intensity". Damien Yvon, Winemaker

### **VITICULTURE**

Terroir : 80% Broadbridge Clay, 20% Greywacke riverbed

High Density Planting: 4400 vines/Ha

Yield : 7.2t/Ha (54 Hl/Ha)

In the French tradition, our vineyard is planted in high density (around twice higher than the New Zealand average). Combining this with small yields, we get a better fruit positioning and canopy management gives us good aeration. The heavy clay soil naturally permits good water regulation and avoids excess vigour – acting as a sponge, the clay holds excess water when it rains and liberates it slowly to the vine when the soil is dry. This assists in a consistent and smooth grape ripening period.

### **WINEMAKING**

The wine is fermented in stainless steel tanks to retain fruit elegance and flavour; it is then aged on fine lees for six months. Lees stirring allows us to stabilise the wine naturally, fining the wine only once before a light filtration. Our objective is to reveal expressive aromas of tropical fruits, a slight minerality and to get a round mouthfeel, while keeping natural weight on the palate obtained from the clay.

### **TASTING**

Bel Echo is expressive with great intensity on the nose with delicate floral notes, stone fruit, melon and pear. The wine is all about the palate, being rich and creamy with flowing texture and a rounded finish. It is a complex Sauvignon Blanc with layers of citrus, grapefruit and peach, mingled with good weight and a tactile mouthfeel. Aging potential 3-4 years.



**CLOS HENRI VINEYARD**

**Come Taste the Terroir...**

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