

CLOS HENRI

CLOS HENRI PINOT NOIR 2014

ORGANICALLY GROWN IN THE WAIRAU VALLEY OF MARLBOROUGH

“This luscious and savoury Pinot displays its rich, distinct style from our *clay soils* with velvety tannins and delicate touches of spice”.

“WINES FROM THE 2014 VINTAGE SHOW GREAT PHYSIOLOGICAL RIPENESS OF TANNIN AND FLAVOUR WITH SLIGHTLY LOWER ALCOHOLS.”



*Winemakers: Damien Yvon
& The Bourgeois Family*

VITICULTURE

Our entire vineyard is planted in the French tradition of high density and grown on our clay soils, this Pinot has naturally dense structure, dark fruit and savoury characters. We first started dry farming in 2010 and our soils have shown their exceptional potential by stressing the vines to just the right level in order to mature fine phenolic texture and enable the roots to explore deeper the soil, thereby getting the purest expression of our terroir.

WINEMAKING

After hand picking, bunches are sorted and 100% destemmed before being transferred under gravity into large French oak vats with no crushing (100% whole berries). After spending one week cold soaking the berries are fermented. We are looking for light extraction through gentle pump overs at the beginning of fermentation, alternating with plunging mid fermentation. Fermentation and post ferment maceration last for three weeks. The wine is then aged for 12 months in 100% French oak barrels, 25% of which is new oak.

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: 85–150 metres above sea level.
Soil: Broadbridge & Wither clays
Planting density: High at 5050 vines/ha
Yield: 6t/ha
Clones: 5, 10/5, 667, 777, 114, 115 & Abel
Rootstock: RG, 101-14 & 3309
Vine age: 8–13 year old vines
Alcohol: 14%
Residual sugar: <1g/l
Total acidity: 4.7g/l
pH: 3.56
Ageing potential: 7-8 years from vintage
Wine match: Herbed crusted lamb cutlets or chargrilled venison

TASTING

A fine, pure and elegant nose, with Morello cherry, blackberries aromas and a hint of spice. Subtle oak emerges on a layered savoury palate balancing the liquorice flavours and juicy dark fruit notes, all surrounded by a silky structure with round and fine tannins, leading to 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...

