



## CLOS HENRI SAUVIGNON BLANC 2011

From Sancerre and Pouilly-Fumé in France to the Southern Wairau Valley of Marlborough, the Sauvignon Blanc variety takes a new dimension. The Bourgeois Family is devoted to making premium wine in a restrained and elegant style that captures the terroir and expresses it in its purest form. This underlines the dedication and passion the family puts into this beloved variety.

### A NOTE ON THE VINTAGE

"2011 was a year which proved you can't make terroir driven wines from recipe. Each season is different and the wines need to be handled so. The 2010/2011 season was fresher and slightly wetter than usual, leading to delayed maturity which pushed harvest back two weeks. It was a challenging season, one where we had to put a lot of work in in the vineyard, shoot thinning and bunch thinning to achieve desired crop levels. It also put our winemaking skills to the test, where the wines required more lees stirring and longer aging to achieve the depth in the wine we're looking for. This challenging vintage proved how important it is to work with great terroir" Damien Yvon, Winemaker

### VITICULTURE

Soil: Greywacke Riverbed (85%), Broadbridge Clay (15%)

High Planting Density: 4400-6000 vines/Ha

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

In the French tradition, our vineyard is planted in high density (around twice higher than the New Zealand average), combined with small yields, we get a better fruit positioning and canopy management, together with naturally windy Marlborough days, gives us good aeration. 2011 was the second vintage that we used no irrigation in the vineyard. This stressed the vines to just the right level in order to improve the structure and enable the roots to go deeper in the soil, thereby getting the purest expression of our terroir and showing more minerality from the stony soil.

### WINEMAKING

95% of the wine was fermented in stainless steel tanks at 15-18 °C, while 5% was fermented in old French oak barrels. At this temperature, we're aiming to respect the aromatic profile of the wine, making it more stable in time and therefore helping the ageing potential. The wine was aged on fine lees for 8 months with lees stirring, both of which enable us to obtain a round Sauvignon Blanc with body and more mouth feel. The Greywacke stony soil gives a unique minerality as well as body and texture in the mouth. The wine is not filtered sterile in order to maintain its complexity and integrity.

### TASTING

The 2011 shows aromas of flower blossom, a mixture of tropical and citrus fruit, minerals and flinty notes. In the mouth the wine is complex with minerality shining through on the back palate, has smooth elegant structure with good balance and length. Ageing potential: 5-6 years.

CLOS HENRI VINEYARD

Come Taste the Terroir...

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