

CLOS HENRI

CLOS HENRI SAUVIGNON BLANC 2013

ORGANICALLY GROWN IN THE WAIRAU VALLEY OF MARLBOROUGH

“Classic and elegant, showing flinty minerality from our *river stone soil*, a mixture of tropical and citrus fruits and a long, dry, textured finish”.

“A WARM AND DRY SEASON WITH GREAT FLAVOURS, GOOD ACIDITY AND PROMISING AGING POTENTIAL”



*Winemakers: Damien Yvon
& The Bourgeois Family*

VITICULTURE

In the French tradition, our vineyard is planted in high density to encourage competition between vines and restrain vigour. This natural vigour control means the vines put more energy into the grapes, rather than the canopy - concentrating the berries. Dry farming (using no irrigation) also helps keep vigour under control. By stressing the vines to just the right level, it forces the roots to go deeper in the soil, thereby getting the purest expression of our terroir and showing more minerality from the river stone soil.

WINEMAKING

Fermentation occurred in 90% stainless steel and 10% old French oak barrels. The wine was then aged on fine yeast lees for 8 months with lees stirring, both of which enable us to obtain a round Sauvignon Blanc with body and mouthfeel.

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 metres above sea level
Soil: Greywacke river stone
Planting density: High at 4400 vines/ha
Yield: 7t/ha
Clones: MS
Rootstock: RG, 101-14
Vine age: 8–13 year old vines
Alcohol: 14%
Residual sugar: <1g/l
Total acidity: 7.5g/l
pH: 3.12
Ageing potential: 5-8 years from vintage
Wine match: Lime and ginger scallops, crayfish or pan-fried snapper.

TASTING

The 2013 has a ripe tropical and citrus bouquet, with underlying flinty minerality. In the mouth the wine is textural and rich from the lees aging with layers of minerals, lime, orange blossom and profound acidity balancing this dry, elegant wine.

Clos Henri Vineyard

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Come taste our terroir...

