



## **PETIT CLOS SAUVIGNON BLANC 2012**

### **BY CLOS HENRI**

#### **WHAT IS PETIT CLOS?**

Petit Clos, translated from French to mean 'small enclosed vineyard', captures the essence of our estate. Petit Clos wines come from our youngest vines and are a blend of grapes from our 3 different soil types; Wither clay, Broadbridge clay and Greywacke river stone. Careful fruit selection and great attention to detail was carried out in the vineyard and the winery to match the beautiful terroir we have at Clos Henri. We wanted to make a Sauvignon Blanc with charismatic fruit in a rounded style.

#### **WINEMAKER'S COMMENT**

*"This quality wine is ready to drink at any moment: between friends, with a light fish and summer salads or just on its own. Perfect fruit balance, no sweetness, lovely roundness. It's a wine we took pleasure making, and that we want people to have fun with".* Damien Yvon, Winemaker

#### **VITICULTURE**

Estate grown, young vines of Clos Henri Vineyard  
High Density Planting: 4400-6000 vines/Ha  
Yield : 3 - 7t/Ha (54 Hl/Ha)

In the French tradition, our vineyard is planted in high density (around twice higher than the New Zealand average). With small yields, we get better fruit positioning and rigorous canopy management gives us good aeration. The young vines are situated on both clay soils and gravels at the crossroad of the old Waihopai and Wairau Rivers.

#### **WINEMAKING**

The wine is fermented in stainless steel tanks to retain fruit elegance and flavour; it was then aged on fine lees for five months. Lees stirring over this time allows the wine to stabilise naturally, enabling us to fine the wine only once before a light filtration. It also helps the wine to gain roundness and weight.

#### **TASTING**

The 2012 Petit Clos Sauvignon Blanc has a lifted and bright nose with light mineral tones and aromas of limes, tangerine and stone fruit. The palate is round and giving, vibrant acidity creates a great backbone for delicate fruit flavours and a textural finish.



**CLOS HENRI VINEYARD**  
Come Taste the Terroir...  
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