

# Petit Clos

## PETIT CLOS SAUVIGNON BLANC 2014

ORGANICALLY GROWN IN THE WAIRAU VALLEY OF MARLBOROUGH

“A vibrant wine from our *younger vines*, this Sauvignon Blanc has delicate mineral notes and a textural finish”.

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



*Winemakers: Damien Yvon  
& The Bourgeois Family*

### WHAT IS PETIT CLOS?

Petit Clos, translated from French to mean ‘small enclosed vineyard’, captures the vibrancy of our estate. Petit Clos wines come from our younger vines, from a mixture of soil types.

### VITICULTURE

In the French tradition, our entire vineyard is high densely planted - this forces the vines to compete with one another, resulting in highly concentrated grapes and more mineral flavours in the wine. The younger Sauvignon vines are situated on our 3 different soils types.

### WINEMAKING

The wine was fermented in stainless steel tanks to retain fruit purity and flavour; it was then aged on fine yeast lees for three months. Lees stirring over this time allows the wine to stabilise naturally, enabling us to fine the wine only once before a light, non-sterile filtration. This extended lees contact also helps the wine to gain roundness and texture.

### 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: Greywacke river stone, Broadbridge & Wither clays  
Planting density: High at 4400 vines/ha  
Yield: 9t/ha  
Clones: MS, 242, 316, 317, 376, 530, & 905  
Rootstock: RG, 101-14, 3309, & Schwarzmann  
Vine age: 3–5 year old vines  
Alcohol: 13.5%  
Residual sugar: <1g/l  
Total acidity: 6.1g/l  
pH: 3.13  
Ageing potential: 2-3 years from vintage  
Wine match: Green-lipped mussels with garlic and parsley butter.

### TASTING

Chalky and flinty mineral notes are followed by citrus, capsicum and pretty white flower aromas. This wine has good balance, a very nice acid presence and a smooth finish. It is tangy, round, soft, super fruity and easy to drink.

### Clos Henri Vineyard

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*Come taste our terroir...*

