



## CLOS HENRI SAUVIGNON BLANC 2010

From Sancerre and Pouilly-Fumé in France to 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.

### WHAT IS CLOS HENRI?

This wine reveals the know-how acquired by the Bourgeois Family together with their clear vision of today's wine world. "All our efforts converge to offer the best of our vineyard. It is a wine that tells you the story of its origins, whispers he is not French but from Marlborough and voices he is a craft from the specific Clos Henri terroir" Arnaud Bourgeois

### VITICULTURE

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

High Planting Density: 4400-6000 vines/Ha

Yield: 7.2t/Ha (54 Hl/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 gives us good aeration. 2010 was the first 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

92% of the wine was fermented in stainless steel tanks at 15-18 °C, while 8% was fermented in 300l 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 mouthfeel. 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 wine shows finesse and restraint. Subtle aromas of lime, lychee and jasmine flower are supported by fine minerality and flinty notes. The mouth follows the nose with opulence, great balance, layers of fully ripe stone fruit characters and has an elegant lengthy palate. Ageing potential: 5-6 years.



CLOS HENRI VINEYARD

Come Taste the Terroir...

[www.closhenri.com](http://www.closhenri.com)