



CLOS HENRI
VINEYARD

Petit Clos Sauvignon Blanc 2019

Organically crafted in the Wairau Valley, Marlborough



TASTING

The 2019 vintage is characterized by wines with intense generosity and richness. Notes of peach and nectarine are paired with elderflower and soft gunflint minerality. Textural, with zingy acidity and a flinty, mineral nuance this wine is both fresh and concentrated.

TECHNICAL

Climate: Dry maritime with warm sunny days and cool nights.

Soil: Greywacke river stone,
Broadridge & Wither clays

Yield: 9t/ha

Vines age: 8–13 years old vines

Alcohol: 13.5%

Ageing potential: 2 – 3 years from vintage

Wine match: on its own or with fresh seafood.

VITICULTURE

Stemming from our French heritage, our entire vineyard is planted in high density. 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 lee contact also helps the wine to gain roundness and texture.

*Winemakers Damien Yvon
The Bourgeois Family*



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