



CLOS HENRI  
VINEYARD

## *Bel Echo Sauvignon Blanc 2018*

Organically crafted in the Wairau Valley, Marlborough



### TASTING

A classic Marlborough spin is found in the Bel Echo Sauvignon. A vibrant style with a touch of citrus, honey and zesty lime and mint. Sleek and approachable, the palate is juicy and rich with a lithe salinity and lengthy finish.

### TECHNICAL

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

Soil: Greywacke river stone

Yield: 7t/ha

Residual sugar: <1g/l

Total acidity: 6.2g/l

Vines age: 10 - 20 years old vines

Alcohol: 13.5%

Ageing potential: 5-6 years from vintage

Wine match: Gurnard, asparagus and white wine risotto.

### VITICULTURE

Grown predominantly on our two clay blocks, this wine has more roundness and richness than Sauvignon on our river stone soils.

The heavy clay soil naturally has good water retention and avoids excess vigour. Acting as a sponge, the clay holds excess water when it rains and releases it slowly to the vine when the soil is dry - this assists in a consistent and smooth grape ripening period.

### WINEMAKING

The wine is fermented in stainless steel tanks to retain fruit elegance and flavour; it is then aged on fine yeast lees for eight months with lees stirring. Lees stirring allows us to stabilise the wine naturally, fining the wine only once before a light filtration. Our objective is to reveal expressive aromas of tropical fruits, a chalky minerality and to get a round mouth feel, while keeping natural weight on the palate obtained from the clay.

*Winemakers Damien & Yvon  
The Bourgeois Family*



Clos Henri Vineyard - Come Taste our Terroir

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