

CLOS
HENRI

WAIMAUNGA

WINDBLOWN CLAYS

SINGLE VINEYARD PINOT NOIR

Lovingly referred to as the 'Lockdown Vintage', 2020 offers balance and finesse. A rich nose of ripe plum and warm baking spices work together to draw you in. Vibrant cherry and boysenberry notes are balanced on the palate with a touch of well-integrated dusty tannins to build structure and weight on the palate. A complex and lingering wine with a mineral finish that will transport you to our windswept terroir.

TECHNICAL

TERROIR

Broadbridge and Wither Clays

CLIMATE

Dry maritime with warm sunny days and cool nights.

YIELD

7 t/ha

VINE AGE

15 - 20 years old vines

ALCOHOL

14.5%

AGEING POTENTIAL

10+ years from vintage

RAINFALL

545.50 mm vs *LTA* 639 mm

SUNSHINE HOURS

2710 hours vs *LTA* 2508 mm

PAIRING SUGGESTION

Opulent and balanced, this Pinot Noir will complement game and venison, along with hard cheeses with intense flavour.

TERROIR & VITICULTURE

Named after the **ancient glaciation** period that formed this exceptional terroir, **Waimaunga** offers the purest expression of Pinot Noir from the clay soils. Following the French tradition, our vineyard is planted in **high density**. This encourages competition between vines and restrains vigour; ensuring grapes divert their energy into the grapes (rather than the canopy) - resulting in concentrated berries. **Dry farming** and **organic practices** also allows us to ensure **natural vine balance** is achieved by stressing the vines just to the right level. This forces the roots to go deeper in the soil, obtaining the purest expression of our terroir and showing more **minerality** from the stone soils.

WINEMAKING

After **hand picking**, bunches are carefully sorted and 20% is kept as **whole cluster** while the rest is destemmed before being transferred under gravity into large French oak vats with no crushing. After spending one week **cold soaking**, natural fermentation begins. We are looking for light extraction through gentle pump overs and avoid plunging to rely on alcoholic extraction. Fermentation and post ferment maceration last up to three weeks. The wine is then **aged for 12 months** in 100% French oak barrels, 20% of which is new oak.

