

# PATIENCE

LATE HARVEST 2023  
SINGLE VINEYARD SAUVIGNON BLANC

CLOS  
HENRI

## SUMMARY

*"The two most powerful warriors are patience and time."* - Leo Tolstoy

Our Late Harvest, made from 100% Sauvignon Blanc grapes, is winemaker Damien's homage to the classic French style Sauternes.

## ORIGIN

**Micro region** Central Wairau  
**Sub Region** Wairau Valley  
**Region** Marlborough  
**Country** New Zealand  
**Co-ordinates** -41.524236, 173.758762

## COMPOSITION

**Variety** Sauvignon Blanc  
**Estate Grown** 100%  
**Vine Age** 18 - 20 years  
**Yield** 7 Tonne/ hectare  
**Vine Density** 4,000 plants/ha  
**Trellis** Double Guyot

## VITICULTURE

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 allow 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.

## TERROIR

This parcel is sourced from our Otiran Glacial Stones parcel. This 75,000-year-old soil comprises Greywacke Stones that were deposited as the glacier retreated south towards the West Coast.

## CLIMATE

Factor	Growing Season 2023	Growing Season Long Term Average	Calendar Year 2023	Calendar Year Long Term Average
<b>Rainfall</b>	806 mm	623 mm	462 mm	620 mm
<b>Growing Degree Days</b>	1570	1489	1575	1485
<b>Mean Temperature</b>	13.9 °C	13.6 °C	13.7 °C	13.8 °C

## VINTAGE

2023 certainly kept us on our toes - a mid-season shift during flowering from a potentially disastrous season to one that blew our expectations out of the water.

A cooler ripening period led into an excellent warm and dry harvest, allowing us more 'hang-time' for the fruit. In turn, this encouraged firm structure and intense varietal purity in both our Sauvignon Blanc and Pinot Noirs.

## TASTING

Lashings of honeyed citrus, dried apricot and peach follow through to a full-bodied but exceptionally balanced palate lush with caramelised apple and apricot. There's a fleshiness and delicate spice on the finish.

## VINIFICATION

Harvesting this wine occurs in the middle of winter, on a frosty morning. As Autumn progresses, the once-juicy and green Sauvignon Blanc berries start to become golden and rapidly lose their water. Concentration occurs as botrytis sets in and we see the sugar levels rise. The 'almost-raisin' berries are gently hand-harvested by the entire team together to celebrate the long wait for this precious wine.

The wine is then fermented in stainless steel tanks at a controlled temperature to preserve the delicate flavors of the Sauvignon Blanc grapes. After fermentation, the wine is aged for a minimum of six months in oak barrels, which adds complexity and depth to the flavor profile.

**Residual Sugar:** 122 g/L  
**Alcohol:** 12.5%  
**Ageing Potential:** 5 - 20 years

## PAIRING

Serve with fresh line-caught fish such as snapper and cod, or pair with a goat's cheese and fig tart.

