

# WAIMAUNGA

WINDBLOWN CLAYS 2024  
SINGLE VINEYARD PINOT NOIR

# CLOS HENRI

## SUMMARY

Named after the ancient glaciation period that formed this exceptional terroir, Waimaunga is the purest expression of the clay soils found on the hills of our estate. Formed 250,000 years ago, these rich, layered soils result in wines with density, generosity and richness.

## ORIGIN

**Sub Region** Southern Valleys  
**Region** Marlborough  
**Country** New Zealand  
**Co-ordinates** -41.524236, 173.758762

## COMPOSITION

**Variety** Pinot Noir  
**Estate Grown** 100%  
**Vine Age** 15 - 20 years  
**Yield** 6 Tonnes/ hectare  
**Vine Density** 5,500 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 Waimaunga Clays- a 250,000-year-old soil that is comprised of windblown loess, deposited over glacial moraine fans.

## CLIMATE

Factor	Growing Season 2024	Growing Season Long Term Average	Calendar Year 2024	Calendar Year Long Term Average
<b>Rainfall</b>	374 mm	623 mm	506 mm	620 mm
<b>Growing Degree Days</b>	1386	1489	1478	1588
<b>Mean Temperature</b>	13.2 °C	13.6 °C	13.7 °C	13.8 °C

## VINTAGE

The 2024 vintage is defined by its concentrated poise—a byproduct of a parched, El Niño-driven season that saw the lowest rainfall in nearly a century. Restricted yields and a sun-drenched summer condensed flavours, resulting in wines that exhibit an assertive, opulent density, which are anchored by the crystalline acidity that remains Marlborough's cool-climate hallmark.

## TASTING

The Waimaunga Pinot Noir 2024 offers an alluring aromatic profile of raspberry, pomegranate and black cherry, grounded by savoury black pepper and toasted hazelnut notes.

On the palate, the wine is characteristically opulent yet remains balanced and precise. Velvet tannins frame a lush landscape of dark fruit, culminating in a long, flavourful finish.

## VINIFICATION

After hand picking, bunches are carefully sorted and between 10 - 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 a week cold soaking, natural fermentation begins. We are looking for light extraction through gentle pump overs and avoiding plunging to rely on alcoholic extraction. Fermentation and Post-fermentation maceration lasts up to three weeks. The wine is then aged for 12 months in 100% French oak barrels, 20% of which is new.

**Residual Sugar:** <1g/L  
**Alcohol:** 14%  
**Ageing Potential:** 10 - 20 years

## PAIRING

Waimaunga is an excellent companion to game meats, pair it with a slow-roast lamb shoulder or sumac & pepper crusted venison.

