

WAIMAUNGA

MUSEUM RELEASE 2012

CLOS HENRI

SINGLE VINEYARD PINOT NOIR

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 5 - 12 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.

REVIEWS

BOB CAMPBELL - 93 PTS

Moderately austere, light-bodied pinot noir with a hint of herbal character adding energy. Restrained fruit – best with food.

MICHAEL COOPER - 5 STARS

Mature ruby hue. Mature, but still vigorous, with good body, fresh acidity and strong berry, herb, spice and nut flavours. Very savoury. Ready; no rush.

VINTAGE

2012 was a cool, dry season with great complexity, good acidity, and promising aging potential due to slower ripening process.

TASTING

A fine, pure and elegant nose, with cherry, blackcurrant aromas and a hint of spice. Subtle oak emerges on a layered savoury palate balancing the juicy dark fruit, all surrounded by a silky structure and generous tannins.

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

PAIRING

Waimaunga is an excellent companion to game meats, pair it with herb-crusted lamb cutlets, or sumac & cumin chargrilled venison.

