

CLOS
HENRI

ESTATE 2022

PINOT NOIR

Freshly squeezed cherries and plums, our Estate Pinot Noir is flush with abundant aromas of dark red fruits and a liquorice undercurrent. Exuberant and densely concentrated, the lively palate has notes of cherry liqueur and macerated plums which are all bound together with firm, textural tannins.

TECHNICAL

TERROIR

Glacial Stones, Wither and Broadbridge Clays

CLIMATE

Dry maritime with warm sunny days and cool nights.

YIELD

7.5t/ha

VINE AGE

10 - 18 year old vines

ALCOHOL

14%

AGEING POTENTIAL

5 - 10 years from vintage

RAINFALL

Based on growing season Oct - April
362 mm vs *LTA* 314 mm

SUNSHINE HOURS

Based on growing season Oct - April
1614 hours vs *LTA* 1614 hours

PAIRING SUGGESTION

Pair with textural and rich fish, such as smoked salmon or seared tuna steaks.



TERROIR & VITICULTURE

Sourced from various terroirs across our vineyard, the Estate Pinot Noir is a representation of our unique site.

Following the French tradition, our vineyard is planted in **high density**. This encourages competition between vines and restrains vigour; ensuring vines divert their energy into the fruit (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

This wine was fermented in stainless steel open top tanks and **then aged** in large (7,500 l) **French Oak** vats for 11 months.

Ageing in large oak vats, instead of smaller barrels, gives the wine great balance with subtle oak which enriches structure while retaining **aromatic intensity** and brightness.

