

# ESTATE

2023

MARLBOROUGH PINOT NOIR

# CLOS HENRI

## SUMMARY

Here at Clos Henri, we are fortunate to cultivate vines on a single vineyard 'domaine'. Our Estate wines are crafted as homage to the diversity of the vineyard terroirs, being made from an assemblage of different parcels from our three soils. We hope to transport you to our Estate, with these wines which celebrate the best of our vineyards with elegant minerality and offer a pure expression of Marlborough.

## ORIGIN

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

## COMPOSITION

**Variety** Sauvignon Blanc  
**Estate Grown** 100%  
**Vine Age** 10 - 20 years  
**Yield** 7 Tonnes/ 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 management 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

Our Estate wines are sourced from soils located at the confluence of two glaciation periods: the Otiran & Waimaungan glaciations. As a result of these, we find three distinct soils, namely, Wither & Broadbridge Clays and the Greywacke Stones.

## CLIMATE

Factor	Growing Season 2023	Growing Season Long Term Average	Calendar Year 2023	Calendar Year Long Term Average
<b>Rainfall</b>	369 mm	358 mm	462 mm	639 mm
<b>Growing Degree Days</b>	1385 hrs	1403 hrs	1614 hrs	1588 hrs
<b>Mean Temperature</b>	15.7 °C	15.6 °C	13.7 °C	12.9 °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

This is a captivating blend of elegance and boldness. Offering notes of raspberries which is enhanced by an earthy smokiness. The palate offers an interesting structure of bright red fruit flavours, intertwined with suggestions of char and warming spice. The finish is long-lasting and satisfying.

## VINIFICATION

After harvest, 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 stainless steel open top tanks, 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 can last up to three weeks. The wine is 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

**Residual Sugar:** <1 g/L  
**Alcohol:** 14%  
**Ageing Potential:** 8 - 15 years

## PAIRING

Pair with rich fish, such as smoked salmon or seared tuna steaks, or a nice lamb rack fresh from the barbeque.  
Best served between 12 °C to 16 °C.

