

# CLOS HENRI

## CLOS HENRI PINOT NOIR 2012

GROWN IN THE WAIRAU VALLEY OF MARLBOROUGH

“This luscious and savoury Pinot displays its rich, distinct style from our *clay soils* with velvety tannins and delicate touches of spice”.



*Winemakers: Damien Iron  
& The Bourgeois Family*

“HARVEST 2012 WAS COOL AND LATE WITH NATURALLY LOW YIELDS AND EXCEPTIONALLY HIGH QUALITY FRUIT”

### VITICULTURE

Our entire vineyard is planted in the French tradition of high density and grown on our clay soils, this Pinot has naturally dense structure, dark fruit and savoury characters. We first started dry farming in 2010 and our soils have shown their exceptional potential by stressing the vines to just the right level in order to mature fine phenolic texture and enable the roots to explore deeper the soil, thereby getting the purest expression of our terroir.

### WINEMAKING

After hand picking, bunches are sorted and 100% destemmed before being transferred under gravity into large French oak vats with no crushing (100% whole berries). After spending one week cold soaking the berries are fermented. We are looking for light extraction through gentle pump overs at the beginning of fermentation, alternating with plunging mid fermentation. Fermentation and post ferment maceration last for three weeks. The wine is then aged for 12 months in 100% French oak barrels, 25% of which is new oak.

### TECHNICAL

Climate: Dry maritime with warm sunny days and cool nights.  
Annual sunshine: 2443 hours  
Average annual rainfall: 647 mm  
Latitude: 41.3° south  
Altitude: 85–150 metres above sea level.  
Soil: Broadbridge & Wither clays  
Planting density: High at 5050 vines/ha  
Yield: 6t/ha  
Clones: 5, 10/5, 667, 777, 114, 115 & Abel  
Rootstock: RG, 101-14 & 3309  
Vine age: 8–13 year old vines  
Alcohol: 13.5%  
Residual sugar: <1g/l  
Total acidity: 4.9g/l  
pH: 3.68  
Ageing potential: 7-8 years from vintage  
Wine match: Herbed crusted lamb cutlets or chargrilled venison

### TASTING

A fine, pure and elegant nose, with hints of smoke, cherry and pepper aromas. A juicy and giving palate of dark fruit and liquorice is balanced by silky texture and generous tannins. A great definition of Pinot Noir from our clay blocks on the estate.

**CLOS HENRI VINEYARD**

Come Taste the Terroir...

[www.closhenri.com](http://www.closhenri.com)



## CLOS HENRI PINOT NOIR 2011

From Sancerre and Pouilly-Fumé in France to Marlborough, Clos Henri unites 10 generations of winemaking knowledge from the Bourgeois family to craft textural and elegant wines. Capturing the intense character and revealing the identity of Clos Henri terroir in their beloved variety of Pinot Noir.

### WHAT IS CLOS HENRI?

*Clos Henri wines reveal the know-how acquired by the Bourgeois Family together with their clear vision of the modern wine world. "All our efforts converge to offer the best of our vineyard. It is a wine that tells you the story of its origins, whispers he is not French but from Marlborough and voices he is a craft from the specific Clos Henri terroir"*

Arnaud Bourgeois

### VITICULTURE

Soil: Broadbridge Clay (90%) and Greywacke Riverbed (10%)

High density planting: 5050 vines/ha

Yield: 5 to 6t/Ha (35-40hL/Ha)

Grown predominantly on our clay soils, this Pinot Noir naturally has dense structure, dark fruit and savoury characters. We first started dry farming in 2010 and our soils have shown their exceptional potential by stressing the vines to just the right level in order to mature fine phenolic texture and enable the roots to explore deeper the soil, thereby getting the purest expression of our terroir.

### WINEMAKING

The wine is fermented in large French oak vats. It spends one week cold soaking pre fermentation. We are looking for light extraction through gentle pump overs at the beginning of fermentation, alternating with plunging mid fermentation. Finally, at the end of fermentation the cap is only just wet. Fermentation and post ferment maceration last for three weeks. We aged this Pinot Noir for 14 months in 100% French oak barrels, 25% of which is new oak.

### TASTING

Our 2011 Clos Henri Pinot Noir has a fine, pure and elegant nose, with hints of toasty oak, plum and cherry fruit aromas. A juicy and giving palate of dark fruit and liquorice is balanced by silky texture and generous tannins. A great definition of Pinot Noir from our clay blocks on the estate.

Ageing potential: 7-8 years.



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## CLOS HENRI PINOT NOIR 2010

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### A WORD ON THE VINTAGE

*"The 2010 season was dry and not overly warm resulting in smaller crop levels and small berries, giving outstanding concentration in the fruit. Our thin canopy let plenty of sunlight onto the grape bunches, while the dry conditions combined with no irrigation, enhanced true terroir expression in the wines. A great vintage for Marlborough, one where we let the wine express itself with very little intervention in the vineyard or the winery. The 2010 Clos Henri is our best Pinot Noir yet. It is the most complete Pinot Noir which shows the best of all previous vintages. It has the density of the 2008 and the finesse and freshness of the 2009."*

Damien Yvon, Winemaker.

### VITICULTURE

Soil: Broadbridge Clay (90%) and Greywacke Riverbed (10%)

High density planting: 5050 vines/ha

Yield: 5 to 6t/Ha (35-40hL/Ha)

Grown predominantly on our clay soils, this Pinot Noir naturally has dense structure, dark fruit and savoury characters. Despite its dry conditions, 2010 was the first vintage that we used no irrigation in the vineyard. Our soils have shown their exceptional potential by stressing the vines to just the right level in order to mature fine phenolic texture and enable the roots to explore deeper the soil, thereby getting the purest expression of our terroir.

### WINEMAKING

The wine is fermented in large French oak vats. It spends one week cold soaking pre fermentation. We are looking for light extraction through gentle pump overs at the beginning of fermentation, alternating with plunging mid fermentation. Finally, at the end of fermentation the cap is only just wet. Fermentation and post ferment maceration last for three weeks. We aged this Pinot Noir for 14 months in 100% French oak barrels, 25% of which is new oak.

### TASTING

Our Clos Henri Pinot Noir 2010 has a luscious array of dark red fruits, prune and plum on the nose with a hint of spice. Subtle oak emerges on a layered savoury palate and delicate notes of sandalwood and elderflower make this a distinctive and complex style of Pinot Noir from our clay blocks. Ageing potential: 7-8 years.



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## CLOS HENRI PINOT NOIR 2009

From Sancerre and Pouilly-Fumé in France to Marlborough, the Pinot Noir variety takes a new dimension. The Bourgeois Family is devoted to making premium wine in a restrained and elegant style that captures the terroir and expresses it in its purest form. This underlines the dedication and passion the family puts into this beloved variety.

### A WORD ON THE VINTAGE

*"The vintage 2009 was characterised by a typical Marlborough weather season and an ideal long, slow ripening period which built up great fruit aromas, good balance and complexity. This is a vintage with impressive finesse, from the fruit to the structure - a year with great varietal expression".*

Damien Yvon, Winemaker.

### VITICULTURE

Soil: Broadbridge Clay (90%) and Greywacke Riverbed (10%)

High density planting: 5050 vines/ha

Yield: 6t/Ha (45HL/Ha)

Our vines are trained to reach optimum ripeness at low yields. We opt for the double guyot pruning system and severely shoot thin. We open up the canopy with controlled leaf plucking to give fruit exposure while keeping the right balance between maturity and freshness of the flavour profile. Grown predominantly on clay soils, this Pinot Noir naturally has dense structure, darker fruit, and leans towards the spicy-chocolaty spectrum of aromas.

### WINEMAKING

The wine is fermented in large French oak vats. It spends one week cold soaking pre fermentation. Our winemaker is looking for light extraction through gentle pump overs at the beginning of fermentation, alternating with plunging mid fermentation. Finally, at the end of fermentation the cap is only just wet. Fermentation and post ferment maceration lasts for three weeks. We aged the Pinot Noir for 14 months in 100% French oak barrels, 25% of which is new oak.

### TASTING

The 2009 shows wonderful layers of lifted raspberry fruit flavours entwined with savoury notes and tobacco box characters. The mouth has good freshness, is complex and well-structured with soft, velvety tannins. This is an elegant style of Pinot Noir, displaying fine structure with lovely fruit to oak balance. Ageing potential: 7-8 years.



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## CLOS HENRI PINOT NOIR 2008

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### A WORD ON THE VINTAGE

A particularly beautiful season, with good weather during flowering. The combination of perfect weather in 2008 and a tough season in 2007 led to naturally high crops. This meant a lot of hard work in the vineyard. Strict shoot thinning, bunch thinning twice and tough irrigation enabled us to harvest at low crop levels. It also meant we benefited with early ripe fruit which luckily enabled us to avoid the rains which came quickly. A wonderful vintage for wineries who work in their vineyard and work with low crops!

### VITICULTURE

Terroir: Broadbridge Clay (90%) and Greywacke Riverbed (10%)

Planting Density: 5050 vines/ha

Yield: 5.5t/Ha (40HI/Ha)

Our vines are trained to reach optimum ripeness at low yields. We opt for the double guyot pruning system and severely shoot thin. We open up the canopy with controlled leaf plucking to give fruit exposure while keeping the right balance between maturity and freshness of the flavour profile. Grown predominantly on clay soils, this Pinot Noir naturally has dense structure, darker fruit, and leans towards the spicy-chocolate spectrum of aromas.

### WINEMAKING

The wine spends one week cold soaking pre fermentation. Our winemaker is looking for light extraction through gentle pump overs at the beginning of fermentation, alternating with plunging mid fermentation. Finally, at the end of fermentation the cap is only just wet. Then the wine sees three weeks of post ferment maceration. We aged the Pinot Noir for 9 months in 100 per cent French oak barrels, 25 per cent of which is new oak.

### TASTING

The 2008 shows wonderful layers of savoury notes and complex fruit, going from dark fruits to spices and earthy characters. The mouth shows supple integrated tannins and has a velvety mouthfeel. This is a rich, full bodied Pinot Noir displaying dense structure we find from our clay soils. Ageing potential: 7-8 years.



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## CLOS HENRI PINOT NOIR 2007

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Arnaud Bourgeois

### VITICULTURE

Soil: Rich Broadbridge clay (90%) and Greywacke riverbed (10%)

High Planting Density: 5050 vines/ha

Yield: 5.5t/Ha (40HI/Ha)

Our vines are trained to reach the optimum ripeness on low yields. We opt for the pruning system in double guyot, and severe shoot thinning, as well as a controlled leaf plucking to manage the canopy and give fruit exposure while keeping the right balance between maturity and freshness of the flavour profile. The clays naturally give a dense structure and darker fruit, spicy-chocolaty spectrum of aromas.

### WINEMAKING

Three weeks of maceration, while one week of cold soak. Our winemaker is looking for a light extraction through gentle plunging at the beginning of fermentation, alternating with pump overs at mid fermentation to avoid over extraction and to obtain supple tannins. Finally, only wetting the cap after fermentation. 100% aged in oak, with 21% of new French barrel. Cellaring potential: 7-8 years

### TASTING

"A tightly knit, vibrant and very elegant wine with bright cherry, herb, plum, spice and oak flavours. It's dry and lingering on the finish. An energetic example of a New Zealand Pinot with exuberant flavours and just a hint of a French accent."



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## CLOS HENRI PINOT NOIR 2006

### A WORD ON THE VINTAGE

2006 is characterized by an early season, it was the warmest winter recorded in Marlborough. Budburst arrived two weeks earlier than usual. The sunshine and the high temperatures during the summer have permitted to obtain good maturities while keeping the freshness and the elegance of the fruit. The vines were then able to profit from a long post harvest consolidation before the leaves fall and the first autumn frosts.

### VITICULTURE

Terroir: Rich Broadbridge clay (90%) and Greywacke riverbed (10%)

Planting Density: 5050 vines/ha

Yield: 1.2Kg/vine (40HI/Ha)

With careful pruning which allows and helps canopy management and fruit exposure, the vines are trained to reach the optimum ripeness. A controlled leaf plucking depending on the weather conditions enable the grapes to find the right balance between freshness and maturity.

### WINEMAKING

This wine is fermented and soaked in stainless steel tanks. A cold soak of two weeks firstly enables to extract fruit. Then a short extraction at the beginning of the fermentation through daily plungings followed by gentle pump overs in post maceration permit a slow and moderated extraction. We aim to obtain a feminine pinot noir with balanced and supple tannins. This wine is aged in French oak for a year, 37% being new.

### TASTING

BY MW BOB CAMPBELL, NZ WINE WRITER

MAY 07 – 91 POINTS

"Deliciously fruity Pinot Noir with an array of ripe fruit flavours including strawberry, red cherry and plum. The wine is beautifully, if delicately structured with fine, sweet tannins. Wonderfully accessible but with at least moderate cellaring potential. The finish is dry and long."



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## CLOS HENRI PINOT NOIR 2005

### WINEMAKER'S COMMENT

Our 2005 Pinot Noir, much like our 05 Sauvignon Blanc, was enhanced by being a product of two soil types as our third years plantings from our Graves block (Greywacke riverbed soil) came into production last year. The Graves block is comprised predominantly of Pommard and 10/5, Pinot Noir clones known for their structure and body. Our original plantings of Dijon Clones on Broadbridge soil portrayed very elegant red fruit and floral notes in the 2003 and 2004 Pinot Noir.

### VITICULTURE

Terroir : 65% Greywacke Riverbed, 35% Broadbridge Clay

Planting Density: 5050 vines/ha

Yield : 1.1 kg/vine (38 Hl/ha)

The grapes were harvested towards the end of a warm and dry season. We experienced a large diurnal difference where warm days and cool nights helped attain ripe tannins, and rich, elegant flavors.

### WINEMAKING

Careful hand harvesting and berry selection ensured uniform ripeness of berries. The must underwent a week-long cold soak and plunging regime and a cool fermentation in open top tanks. At dryness, the wine was racked to French oak barrels to age for 10 months. Only 15% new oak was used.

### TASTING

The Clos Henri Pinot Noir 2005 expresses generous plum and red and black cherry characters with some spicy cinnamon and clove on the nose. The palate renews the red plum and cherry character with a hint of minerality. Smooth tannins and a long finish ensure that this wine will reward the patient for up to 7 years.

### Wine Spectator April 07 issue: 91 Points

"Fragrant and stylish, with a supple wave of cherry, raspberry, floral and asian spice nuances. The flavors gain momentum, with nicely integrated oak and fine-grained tannins."

### WINE AND FOOD MATCHES

Appreciate it on its own, or serve it with a roast beef and herbs or with some lamb. You can also experience this wine with a dark chocolate cake, in which you would have added a bit of smoked hot chili or cinnamon.





## CLOS HENRI PINOT NOIR 2004

### WINEMAKER'S COMMENT

Our 2004 Pinot Noir, much like our 04 Sauvignon Blanc, was enhanced by being a product of two soil types as our second years plantings from our Graves block (Greywacke soil) came into production this year. The Graves block is comprised predominantly of Pommard and 10/5, Pinot Noir clones known for their structure and body. Our original plantings of Dijon Clones on Broadbridge soil portrayed very elegant red fruit and floral notes in the 2003 Pinot Noir. Due to this combination of soil types and the great Indian Summer we experienced in April, our 2004 is showing to be an even more complex wine than our heralded 2003. It has reached new depths of richness and concentration while still portraying the elegance of its predecessor, and much to our delight very much the same Clos Henri 'terroir' we adore.

### VITICULTURE

Terroir : 57% Greywacke Riverbed, 43% Broadbridge Clay

Planting Density: 4050 vines/ha

Yield : 1.1 kg/vine (38 Hl/ha)

A warm spring provided for an even budburst. The vines from the two soil types were handled differently due to their age, clones and growing aptitudes. Meticulous hand work ensured good fruit exposure and positioning as well as overall vine balance. A cooler February ensured vintage did not come too early and tannins achieved optimum ripeness from the warm, sunny late-autumn daytime temperatures.

### WINEMAKING

After a cold-soak, wines were fermented in small half-ton open fermenters while gentle hand plunging to enhance optimum color and tannin extraction. The wine matured in French barrels with only 30% new oak and a light filtration prior to bottling. We followed a hands-off approach during winemaking as much as possible and succeeded in pumping the wine only once prior to bottling.

### TASTING

A very complex nose of sweet black currants, mushrooms, mocha and spicy oak can be found on our second Clos Henri Pinot Noir. The small-berried bunches have created a wine with rich layers of dark fruit and ripe tannins which are seamless.

Lovely to drink now, it should, however; age with elegance and reward the patient for up to 6 years.





## CLOS HENRI PINOT NOIR 2003

### WINEMAKER'S COMMENT

This first Clos Henri Pinot Noir brings a whole new meaning to 'first crop fruit'. While small in overall production size – a mere three barrels were made – this wine clearly exerts a confidence and complexity often not found in much older vines where complexity is achieved through a myriad of clones and barrels. If this is just the beginning, we are very expectant of what is to come.

### VITICULTURE

Terroir : 100% Broadbridge Clay

Planting Density: 5050 vines/ha

Yield : 0.5 kg/vine (14 Hl/ha)

After a cool spring, the young vines produced a small first crop of well-exposed bunches. As with the Sauvignon Blanc, the warm dry autumn days and cool nights enabled maximum aroma accumulation while we waited for optimum ripeness. Dijon clones 114, 115, and 667 dominate the blend.

### WINEMAKING

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### TASTING

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