

CLOS HENRI

CLOS HENRI SAUVIGNON BLANC 2013

ORGANICALLY GROWN IN THE WAIRAU VALLEY OF MARLBOROUGH

“Classic and elegant, showing flinty minerality from our *river stone soil*, a mixture of tropical and citrus fruits and a long, dry, textured finish”

“A WARM AND DRY SEASON WITH GREAT FLAVOURS, GOOD ACIDITY AND PROMISING AGING POTENTIAL”.

VITICULTURE

In the French tradition, our vineyard is planted in high density to encourage competition between vines and restrain vigour. This natural vigour control means the vines put more energy into the grapes, rather than the canopy - concentrating the berries. Dry farming (using no irrigation) also helps keep vigour under control. By stressing the vines to just the right level, it forces the roots to go deeper in the soil, thereby getting the purest expression of our terroir and showing more minerality from the river stone soil.

WINEMAKING

Fermentation occurred in 90% stainless steel and 10% old French oak barrels. The wine was then aged on fine yeast lees for 8 months with lees stirring, both of which enable us to obtain a round Sauvignon Blanc with body and mouthfeel.

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 metres above sea level
Soil: Greywacke river stone
Planting density: High at 4400 vines/ha
Yield: 7t/ha
Clones: MS
Rootstock: RG, 101-14
Vine age: 8–13 year old vines
Alcohol: 14%
Residual sugar: <1g/l
Total acidity: 7.5g/l
pH: 3.12
Ageing potential: 5-6 years from vintage
Wine match: Lime and ginger scallops, crayfish or pan-fried snapper.

TASTING

The 2013 has a ripe tropical and citrus bouquet, with underlying flinty minerality. In the mouth the wine is textural and rich from the lees aging with layers of minerals, lime, orange blossom and profound acidity balancing this dry, elegant wine.



*Winemakers: Damien Iron
& The Bourgeois Family*

Clos Henri Vineyard

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Come taste our terroir...





CLOS HENRI SAUVIGNON BLANC 2012

From Sancerre and Pouilly-Fumé in France to the Southern Wairau Valley of Marlborough, the Sauvignon Blanc 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

"Harvest began two weeks later than a typical year. The season was cool and cloudy but the weather improved in April with cool nights and warm sunny days, leading to ideal harvest conditions and great, long flavour development. Crops were down about 30 per cent as bunches and berries were smaller. Bunches were also quite loose this year so aeration was great and therefore the fruit was super clean."

Damien Yvon, Winemaker

VITICULTURE

Soil: Greywacke Riverbed (85%), Broadbridge Clay (15%)

High Planting Density: 4400-6000 vines/Ha

Yield: 7.2t/Ha (54 HI/Ha)

In the French tradition, our vineyard is planted in high density (around twice higher than the New Zealand average), combined with small yields, we get a better fruit positioning and canopy management, together with naturally windy Marlborough days, gives us good aeration. 2012 was the third vintage that we used no irrigation in the vineyard. This stressed the vines to just the right level in order to improve the structure and enable the roots to go deeper in the soil, thereby getting the purest expression of our terroir and showing more minerality from the stony soil.

WINEMAKING

95% of the wine was fermented in stainless steel tanks at 15-18 °C, while 5% was fermented in old French oak barrels. At this temperature, we're aiming to respect the aromatic profile of the wine, making it more stable in time and therefore helping the ageing potential. The wine was aged on fine lees for 8 months with lees stirring, both of which enable us to obtain a round Sauvignon Blanc with body and more mouth feel. The Greywacke stony soil gives a unique minerality as well as body and texture in the mouth. The wine is not filtered sterile in order to maintain its complexity and integrity.

TASTING

The 2012 displays a mixture of tropical and citrus fruits, minerals and flinty notes. In the mouth the wine is complex with flinty minerality, has smooth elegant structure and is dry with great balance and length. Ageing potential: 5-6 years.





CLOS HENRI SAUVIGNON BLANC 2011

From Sancerre and Pouilly-Fumé in France to the Southern Wairau Valley of Marlborough, the Sauvignon Blanc 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

"2011 was a year which proved you can't make terroir driven wines from recipe. Each season is different and the wines need to be handled so. The 2010/2011 season was fresher and slightly wetter than usual, leading to delayed maturity which pushed harvest back two weeks. It was a challenging season, one where we had to put a lot of work in in the vineyard, shoot thinning and bunch thinning to achieve desired crop levels. It also put our winemaking skills to the test, where the wines required more lees stirring and longer aging to achieve the depth in the wine we're looking for. This challenging vintage proved how important it is to work with great terroir."

Damien Yvon, Winemaker

VITICULTURE

Soil: Greywacke Riverbed (85%), Broadbridge Clay (15%)

High Planting Density: 4400-6000 vines/Ha

Yield: 7.2t/Ha (54 Hl/Ha)

In the French tradition, our vineyard is planted in high density (around twice higher than the New Zealand average), combined with small yields, we get a better fruit positioning and canopy management, together with naturally windy Marlborough days, gives us good aeration. 2011 was the second vintage that we used no irrigation in the vineyard. This stressed the vines to just the right level in order to improve the structure and enable the roots to go deeper in the soil, thereby getting the purest expression of our terroir and showing more minerality from the stony soil.

WINEMAKING

95% of the wine was fermented in stainless steel tanks at 15-18 °C, while 5% was fermented in old French oak barrels. At this temperature, we're aiming to respect the aromatic profile of the wine, making it more stable in time and therefore helping the ageing potential. The wine was aged on fine lees for 8 months with lees stirring, both of which enable us to obtain a round Sauvignon Blanc with body and more mouth feel. The Greywacke stony soil gives a unique minerality as well as body and texture in the mouth. The wine is not filtered sterile in order to maintain its complexity and integrity.

TASTING

The 2011 shows aromas of flower blossom, a mixture of tropical and citrus fruit, minerals and flinty notes. In the mouth the wine is complex with minerality shining through on the back palate, has smooth elegant structure with good balance and length.

Ageing potential: 5-6 years.



CLOS HENRI VINEYARD
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CLOS HENRI SAUVIGNON BLANC 2010

From Sancerre and Pouilly-Fumé in France to Marlborough, the Sauvignon Blanc 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.

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: Greywacke Riverbed (85%), Broadbridge Clay (15%)

High Planting Density: 4400-6000 vines/Ha

Yield: 7.2t/Ha (54 Hl/Ha)

In the French tradition, our vineyard is planted in high density (around twice higher than the New Zealand average), combined with small yields, we get a better fruit positioning and canopy management gives us good aeration. 2010 was the first vintage that we used no irrigation in the vineyard. This stressed the vines to just the right level in order to improve the structure and enable the roots to go deeper in the soil, thereby getting the purest expression of our terroir and showing more minerality from the stony soil.

WINEMAKING

92% of the wine was fermented in stainless steel tanks at 15-18 °C, while 8% was fermented in 300l old French oak barrels. At this temperature, we're aiming to respect the aromatic profile of the wine, making it more stable in time and therefore helping the ageing potential. The wine was aged on fine lees for 8 months with lees stirring, both of which enable us to obtain a round Sauvignon Blanc with body and more mouthfeel. The Greywacke stony soil gives a unique minerality as well as body and texture in the mouth. The wine is not filtered sterile in order to maintain its complexity and integrity.

TASTING

The wine shows finesse and restraint. Subtle aromas of lime, lychee and jasmine flower are supported by fine minerality and flinty notes. The mouth follows the nose with opulence, great balance, layers of fully ripe stone fruit characters and has an elegant lengthy palate. Ageing potential: 5-6 years.



CLOS HENRI VINEYARD

Come Taste the Terroir...

www.closhenri.com



CLOS HENRI SAUVIGNON BLANC 2009

From Sancerre and Pouilly-Fumé to Marlborough, the sauvignon blanc variety takes a new dimension. The Family Bourgeois is attached to make a 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 its beloved variety.

WHAT IS CLOS HENRI?

This wine reveals the know-how acquired by the Bourgeois Family together with its clear vision of today's 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.

VITICULTURE

Soils : 75% Greywacke Riverbed, 25% Broadbridge Clay

Planting Density : 4400 vines/ha

Yield : 7.2t/ Ha (54 Hl/Ha)

In the French tradition, our vineyard is planted in high density (around twice higher than the average in NZ), combined to small yields, we get a better fruit repartition and canopy management gives us good aeration. On the stony soil, the water management is ran on a low basis to control and stress the vine in order to improve the structure and enable the roots to go deeper in the soil. Thereby getting a purest expression of our terroir.

WINEMAKING

A part of the wines were fermented in stainless steel tanks at 15-18 °C, while 8% was fermented in old French oak barrel of 300L. At this temperature, we're aiming to respect the aromatic profile of the wine, making it more stable in time and therefore helping the ageing potential. The wine was aged on fine lees for 8 months. Lees stirring and fine lees ageing enables to obtain a round sauvignon with body and mouthfeel.

The Greywacke stony soil gives fantastic structure and minerality, whereas the broadbridge clay gives body and structure to our sauvignon. The association of these terroirs enables to give complexity and balance to our wine. It is not filtered sterile in order to maintain its complexity and integrity.

TASTING

The nose shows finesse and restraint. Subtle aromas of peach, lime and coconut while supported by a nice minerality. The mouth follows the nose, with roundness and mouthfeel, the wine also stands out by a present but not overwhelming acidity. The mouth is long and the minerality persists. Ageing Potential: 5-6 years.





CLOS HENRI SAUVIGNON BLANC 2008

From Sancerre and Pouilly-Fumé to Marlborough, the sauvignon blanc variety takes a new dimension. The Family Bourgeois is attached to make a 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 its beloved variety.

WHAT IS CLOS HENRI?

This wine reveals the know-how acquired by the Bourgeois Family together with its clear vision of today's 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.

VITICULTURE

Soils : 75% Greywacke Riverbed, 25% Broadbridge Clay

Planting Density : 4400 vines/ha

Yield : 7.2t/ Ha (54 Hl/Ha)

In the French tradition, our vineyard is planted in high density (around twice higher than the average in NZ), combined to small yields, we get a better fruit repartition and canopy management gives us good aeration. On the stony soil, the water management is ran on a low basis to control and stress the vine in order to improve the structure and enable the roots to go deeper in the soil. Thereby getting a purest expression of our terroir.

WINEMAKING

A part of the wines were fermented in stainless steel tanks at 15-18 °C, while 8% was fermented in old French oak barrel of 300L. At this temperature, we're aiming to respect the aromatic profile of the wine, making it more stable in time and therefore helping the ageing potential. The wine was aged on fine lees for 8 months. Lees stirring and fine lees ageing enables to obtain a round sauvignon with body and mouthfeel.

The Greywacke stony soil gives fantastic structure and minerality, whereas the broadbridge clay gives body and structure to our sauvignon. The association of these terroirs enables to give complexity and balance to our wine. It is not filtered sterile in order to maintain its complexity and integrity.

TASTING

The nose shows finesse and restraint. Subtle aromas of peach, lime and coconut while supported by a nice minerality. The mouth follows the nose, with roundness and mouthfeel, the wine also stands out by a present but not overwhelming acidity. The mouth is long and the minerality persists. Ageing Potential: 5-6 years.





CLOS HENRI SAUVIGNON BLANC 2007

From Sancerre and Pouilly-Fumé to Marlborough, the sauvignon blanc variety takes a new dimension. The Family Bourgeois is attached to make a 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 its beloved variety.

WHAT IS CLOS HENRI?

This wine reveals the know-how acquired by the Bourgeois Family together with its clear vision of today's 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.

VITICULTURE

Soils : 75% Greywacke Riverbed, 25% Broadbridge Clay

Planting Density : 4400 vines/ha

Yield : 1.8 kg/vine (55 Hl/ha)

Early shoot thinning and positioning helped achieve optimal balance and crop load for our fifth vintage of Clos Henri Sauvignon Blanc. Warm and dry summer and autumn days enhanced the development of the aromas in the grapes and the ripening process. Cooler nights in autumn helped retain freshness and natural acidity. The hand picking at optimum maturity ensures the quality treatment and care up until the end of the cycle.

WINEMAKING

Whole bunch pressed, the wines were fermented in stainless steel tanks at 15-18 degrees. At this temperature, we're aiming for respecting our aromatic profile.

The wine was aged on fine lees for a total of 8 months. Lees stirring and fine lees ageing enables to obtain a round sauvignon with a nice body and mouthfeel.

The Greywacke riverbed soil gives a fantastic aromatic profile as well as a beautiful minerality, whereas the Broadbridge clay gives body and structure to our sauvignon. These terroirs enables us to give complexity and balance to our wine.

TASTING

The wine shows beautiful freshness and minerality. Compared to our earliest vintages, 2007 shows greater minerality which is hopefully a sign that our roots are going deeper in the terroir and therefore shows a wonderful potential for the future.

We are delighted to keep on with roundness and complexity in our sauvignon, as well as with a ripe fruit expression. Vintage after vintage we are ensuring that Clos Henri Sauvignon Blanc expresses our terroir with elegance and in a lithe and restrained style.



CLOS HENRI VINEYARD

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CLOS HENRI SAUVIGNON BLANC 2006

A WORD ON THE YEAR 2006

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

Soils : 80% Greywacke Riverbed, 20% Broadbridge Clay

Planting Density : 4400 vines/ha

Yield : 1.8 kg/vine (55 Hl/ha)

Early shoot thinning and positioning helped achieve optimal balance and crop load for our third Clos Henri Sauvignon Blanc. Warm and dry summer and autumn days enhanced the development of the aromas in the grapes and the ripening process. Cooler nights in autumn helped retain freshness and natural acidity. The hand picking at optimum maturity ensures the quality treatment and care up until the end of the cycle.

WINEMAKING

Whole bunch pressed, the wines were fermented in stainless steel tanks and were aged on fine lees for 8 months. This wine is issued from our best blocks to ensure the quality of this premium wine.

Greywacke and Broadbridge soils wines were kept separate until the end although handled identically in a concern of better understanding our Terroir.

TASTING

The nose shows delicacy and ripe fruits. You will find aromas of stony fruits such as white peach; elegant floral aromas and chalk that shows the minerality of this wine. The mouth follows the nose, still with floral flavors and a superb round mouth feeling though linear thanks to the acidity that gives the wine focus. The dry finish is long. Beautiful to drink now, this wine also has a great ageing potential of 3 to 4 years.





CLOS HENRI SAUVIGNON BLANC 2005

WINEMAKER'S COMMENT

2005 continued our evolution and depth of understanding of our vineyard and wines at Clos Henri, Marlborough – New Zealand. Our third vintage was produced from vines of three different ages and two different soil types that offer us even greater complexity in our wine. Most exciting, despite the warmest year to date for Clos Henri, we found similar and obviously Terroir driven characters in our wines: Depth of flavor, marked flintiness and the ever present citrus acidity backbone contrasted by a round and rich palate, with a definite emphasis on the minerality in 2005. We are excited to feel we are really getting to know this great personality we have come to love - Clos Henri Sauvignon Blanc.

VITICULTURE

Terroir : 70% Greywacke Riverbed, 30% Broadbridge Clay
Planting Density : 4400 vines/ha
Yield : 2.0 kg/vine (50 Hl/ha)

Early shoot thinning and positioning helped achieve optimal balance and crop load for our third Clos Henri Sauvignon Blanc. Warm and dry summer and autumn days enhanced tropical characters in the grapes and the ripening process. Cooler nights in autumn helped retain freshness and natural acidity.

WINEMAKING

Wines were fermented in stainless steel tanks and were aged on fine lees for six months. Greywacke and Broadbridge wines were kept separate until the end although handled identically in a concern of better understanding our Terroir.

TASTING

A complex nose dominated by pineapple, guava on one side and chalk, flint on the other side that reveals the minerality of this wine with a touch of lemon peel and lime. The mouth follows the nose with a superb mouth feeling and richness. The acidity provides the skeleton and gives the wine focus. The dry finish is long and the end of mouth extends with lime.

This wine has a great ageing potential of 3 to 4 years.

WINE AND FOOD MATCHES

You will be delighted to appreciate it as an aperitif with smoked salmon served with rye bread, salty butter and lime. Its structure and acidity make it ideal with more consequent food too: Fresh iodised scallops in its thinly cut bacon envelope, stew of white meats with a creamy sauce and green olives...





CLOS HENRI SAUVIGNON BLANC 2004

WINEMAKER'S COMMENT

2004 provided the next chapter for Clos Henri. It was the year we first glimpsed what Sauvignon Blanc from our Broadbridge clay soils would give us, not just our Greywacke stones. We found the fruit from the clay provided more breadth in the mid-palate and had a chalky textural quality with citrus dominant flavours. The fruit from the Stones continued to present a fresh vibrant acidity that provides the clean line of focus for the wine while giving generous ripe tropical fruit and flower characters. The Greywacke stones also presented a mineral edge to the wine for the second year in a row.

VITICULTURE

Terroir : 80% Greywacke Riverbed, 20% Broadbridge Clay

Planting Density : 4400 vines/ha

Yield : 1.9 kg/vine (49 Hl/ha)

Early shoot thinning and positioning helped achieve optimal balance and crop load for our second Clos Henri Sauvignon Blanc. This became increasingly obvious towards the end of the season where evenness of ripeness was easily achieved even after a cooler and at times wet late summer. Autumn, as per norm for Marlborough, provided ideal ripening.

Warm, sunny and dry days developed fantastic white flower and passion fruits aromas in the grapes and the cool nights helped maintain them.

WINEMAKING

Wines were fermented in stainless steel tanks and were aged on fine lees for six months. Greywacke and Broadbridge wines were kept separate until the end although handled identically.

TASTING

Passionfruit, guava and exotic flowers dominate the Clos Henri 2004 Sauvignon Blanc nose. The palate continues with its passionfruit character and adds ripe white pineapple and an underlying grapefruit rind. The Clos Henri really sets itself apart from other Sauvignons in the area by its palate weight, roundness and depth and persistence of flavour. Should age well for the next 5 years at least.

