

CLOS  
HENRI

# ESTATE 2020

## 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

604 mm vs *LTA 619 mm*

#### SUNSHINE HOURS

2656 hours vs *LTA 2520 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.