

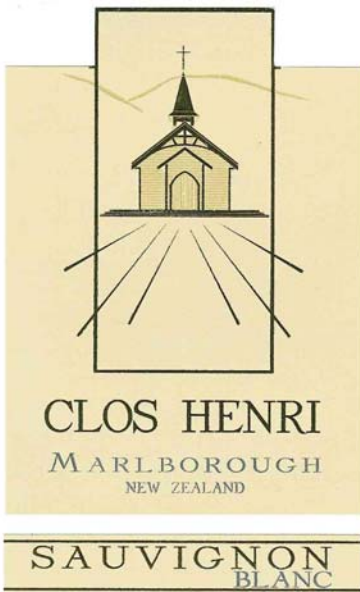


CLOS HENRI

VINEYARD

Un Art - une Passion - une Tradition

CLOS HENRI SAUVIGNON BLANC



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 third Clos Henri Sauvignon Blanc. The warm, 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 aged on fine lees for 8 months. This wine is issued from our best blocks to ensure the quality of this premium wine.

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.

WINE & FOOD :

Perfect for aperitif or throughout a dinner cocktail, this wine wonderfully accompanies an exotic cook : prawn kebab with apples and curry followed by a thin slice of turkey with pineapple and coconut and to finish vanilla ice-cream with mango and passion syrup .

