



CLOS HENRI

VINEYARD

un Art - une Passion - une Tradition

Petit Clos

Sauvignon blanc – BY CLOS HENRI

WINEMAKER'S COMMENT

“With this fantastic vintage, showing great ripe fruit, we continued this year to make the Petit Clos. The fruit is grown on our estate, coming therefore from our terroir, it is just ready to drink at any moment: between friends, on a light fish, with summer salads or just on its own. Perfect fruit balance, no sweetness, lovely roundness and that little surprised eye you'll see on your guests face when you'll reveal the price. It's a wine we took pleasure making, it's a wine we want people to have fun with.”



WHAT IS PETIT CLOS?

This wine is a selection of our estate, coming from the young vines. We wanted to make a sauvignon blanc, with charismatic fruit, but also to suit every pocket. We paid great attention into making this wine, and selection of the fruits was done, as we keep our standards of quality high to match the beautiful terroir we have at Clos Henri.

VITICULTURE

Estate grown, young vines of Clos Henri Vineyard

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. The young vines are situated on both clay soils and gravels from the old Waihopai River.

WINEMAKING

The wine is fermented in stainless steel tanks to retain fruit elegance and flavour; it is then aged on fine lees for four to six months. Lees stirring allows us to stabilise the wine naturally, enabling to fine the wine only once before a light filtration.

TASTING

The nose shows luscious ripe fruit, while the mouth still shows fruit without overdoing it and a pleasant freshness. It keeps a lovely dry finish while showing a great mouthfeel.

A wine made to enjoy – without being a fruit salad!

Ageing Potential: 2-3 years.