

# Petit Clos

## PETIT CLOS SAUVIGNON BLANC 2014

ORGANICALLY GROWN IN THE WAIRAU VALLEY OF MARLBOROUGH

“A vibrant wine from our *younger vines*, this Sauvignon Blanc has delicate mineral notes and a textural finish”.



*Winemakers: Damien Yvon  
& The Bourgeois Family*

“WINES FROM THE 2014 VINTAGE SHOW GREAT PHYSIOLOGICAL RIPENESS OF TANNIN AND FLAVOUR WITH SLIGHTLY LOWER ALCOHOLS”

### WHAT IS PETIT CLOS?

Petit Clos, translated from French to mean ‘small enclosed vineyard’, captures the vibrancy of our estate. Petit Clos wines come from our younger vines, from a mixture of soil types.

### VITICULTURE

In the French tradition, our entire vineyard is high densely planted - this forces the vines to compete with one another, resulting in highly concentrated grapes and more mineral flavours in the wine. The younger Sauvignon vines are situated on our 3 different soils types.

### WINEMAKING

The wine was fermented in stainless steel tanks to retain fruit purity and flavour; it was then aged on fine yeast lees for three months. Lees stirring over this time allows the wine to stabilise naturally, enabling us to fine the wine only once before a light, non-sterile filtration. This extended lees contact also helps the wine to gain roundness and texture.

### 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: Greywacke river stone, Broadbridge & Wither clays  
Planting density: High at 4400 vines/ha  
Yield: 9t/ha  
Clones: MS, 242, 316, 317, 376, 530, & 905  
Rootstock: RG, 101-14, 3309, & Schwarzmann  
Vine age: 3–5 year old vines  
Alcohol: 13.5%  
Residual sugar: <1g/l  
Total acidity: 6.1g/l  
pH: 3.13  
Ageing potential: 2-3 years from vintage  
Wine match: Green-lipped mussels with garlic and parsley butter.

### TASTING

Chalky and flinty mineral notes are followed by citrus, capsicum and pretty white flower aromas. This wine has good balance, a very nice acid presence and a smooth finish. It is tangy, round, soft, super fruity and easy to drink.

### Clos Henri Vineyard

639 State Highway 63, RD1,  
Blenheim 7271, Marlborough, New Zealand  
sales@clos Henri.com, www.clos Henri.com  
Tel: +64 (0)3 572 7923 Fax: +64 (0)3 572 7926

*Come taste our terroir...*



# Petit Clos

## PETIT CLOS SAUVIGNON BLANC 2013

ORGANICALLY GROWN IN THE WAIRAU VALLEY OF MARLBOROUGH

“A vibrant wine from our *younger vines*, this Sauvignon Blanc has delicate mineral notes and a textural finish”.

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



*Winemakers: Damien Yvon  
& The Bourgeois Family*

### WHAT IS PETIT CLOS?

Petit Clos, translated from French to mean ‘small enclosed vineyard’, captures the vibrancy of our estate. Petit Clos wines come from our younger vines, from a mixture of soil types.

### VITICULTURE

In the French tradition, our entire vineyard is high densely planted - this forces the vines compete with one another, resulting in highly concentrated grapes and more mineral flavours in the wine. The younger Sauvignon vines are situated on our 3 different soils types.

### WINEMAKING

The wine was fermented in stainless steel tanks to retain fruit purity and flavour; it was then aged on fine yeast lees for four months. Lees stirring over this time allows the wine to stabilise naturally, enabling us to fine the wine only once before a light, non-sterile filtration. This extended lees contact also helps the wine to gain roundness and texture.

### 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: Greywacke river stone, Broadbridge & Wither clays  
Planting density: High at 4400 vines/ha  
Yield: 9t/ha  
Clones: MS, 242, 316, 317, 376, 530, & 905  
Rootstock: RG, 101-14, 3309, & Schwarzmann  
Vine age: 3–5 year old vines  
Alcohol: 14%  
Residual sugar: <1g/l  
Total acidity: 6.9g/l  
pH: 3.16  
Ageing potential: 2-3 years from vintage  
Wine match: Green-lipped mussels with garlic and parsley butter.

### TASTING

The 2013 Petit Clos Sauvignon Blanc has a lifted and bright nose with light mineral tones and aromas of citrus fruits and ripe stone fruits. The palate is round and giving with vibrant acidity creating great backbone for the delicate fruit flavours.

### Clos Henri Vineyard

639 State Highway 63, RD1,  
Blenheim 7271, Marlborough, New Zealand  
sales@closhenri.com, www.closhenri.com  
Tel: +64 (0)3 572 7923 Fax: +64 (0)3 572 7926

*Come taste our terroir...*





## **PETIT CLOS SAUVIGNON BLANC 2012**

### **BY CLOS HENRI**

#### **WHAT IS PETIT CLOS?**

Petit Clos, translated from French to mean 'small enclosed vineyard', captures the essence of our estate. Petit Clos wines come from our youngest vines and are a blend of grapes from our 3 different soil types; Wither clay, Broadbridge clay and Greywacke river stone. Careful fruit selection and great attention to detail was carried out in the vineyard and the winery to match the beautiful terroir we have at Clos Henri. We wanted to make a Sauvignon Blanc with charismatic fruit in a rounded style.

#### **WINEMAKER'S COMMENT**

*"This quality wine is ready to drink at any moment: between friends, with a light fish and summer salads or just on its own. Perfect fruit balance, no sweetness, lovely roundness. It's a wine we took pleasure making, and that we want people to have fun with".*

Damien Yvon, Winemaker

#### **VITICULTURE**

Estate grown, young vines of Clos Henri Vineyard

High Density Planting: 4400-6000 vines/Ha

Yield : 3 - 7t/Ha (54 Hl/Ha)

In the French tradition, our vineyard is planted in high density (around twice higher than the New Zealand average). With small yields, we get better fruit positioning and rigorous canopy management gives us good aeration. The young vines are situated on both clay soils and gravels at the crossroad of the old Waihopai and Wairau Rivers.

#### **WINEMAKING**

The wine is fermented in stainless steel tanks to retain fruit elegance and flavour; it was then aged on fine lees for five months. Lees stirring over this time allows the wine to stabilise naturally, enabling us to fine the wine only once before a light filtration. It also helps the wine to gain roundness and weight.

#### **TASTING**

The 2012 Petit Clos Sauvignon Blanc has a lifted and bright nose with light mineral tones and aromas of limes, tangerine and stone fruit. The palate is round and giving, vibrant acidity creates a great backbone for delicate fruit flavours and a textural finish.





## **PETIT CLOS SAUVIGNON BLANC 2011** **BY CLOS HENRI**

### **WHAT IS PETIT CLOS?**

Petit Clos, translated from French to mean 'small enclosed vineyard', captures the essence of our estate. Petit Clos wines come from our youngest vines and are a blend of grapes from our 3 different soil types; Wither clay, Broadbridge clay and Greywacke river stone. Careful fruit selection and great attention to detail was carried out in the vineyard and the winery to match the beautiful terroir we have at Clos Henri. We wanted to make a Sauvignon Blanc with charismatic fruit in a rounded style.

### **WINEMAKER'S COMMENT**

*"This quality wine is ready to drink at any moment: between friends, with a light fish and summer salads or just on its own. Perfect fruit balance, no sweetness, lovely roundness. It's a wine we took pleasure making, and that we want people to have fun with".*

Damien Yvon, Winemaker

### **VITICULTURE**

Estate grown, young vines of Clos Henri Vineyard

High Density Planting: 4400-6000 vines/Ha

Yield : 3 - 7t/Ha (54 Hl/Ha)

In the French tradition, our vineyard is planted in high density (around twice higher than the New Zealand average). With small yields, we get better fruit positioning and rigorous canopy management gives us good aeration. The young vines are situated on both clay soils and gravels at the crossroad of the old Waihopai and Wairau Rivers.

### **WINEMAKING**

The wine is fermented in stainless steel tanks to retain fruit elegance and flavour; it was then aged on fine lees for six months. Lees stirring over this time allows the wine to stabilise naturally, enabling us to fine the wine only once before a light filtration. It also helps the wine to gain roundness and weight.

### **TASTING**

The 2011 has a mouthwatering and juicy palate with citrus notes, red currant, honeysuckle and mandarin. Superbly fruit driven and fresh while still holding soft balance in acid and minerality. This wine has an ageing potential of 2-3 years.



**CLOS HENRI VINEYARD**  
Come Taste the Terroir...  
[www.closhenri.com](http://www.closhenri.com)



## PETIT CLOS SAUVIGNON BLANC 2010 BY CLOS HENRI

### WHAT IS PETIT CLOS?

Petit Clos is a selection of our estate, coming from our youngest vines. We wanted to make a Sauvignon Blanc with charismatic fruit in a rounded style. This wine is a blend of our 3 different soil types; Wither Clay, Broadbridge Clay and Greywacke River Stone. Specific fruit selection and great attention to detail was carried out in the winemaking process to match the beautiful terroir we have at Clos Henri.

### WINEMAKER'S COMMENT

"The 2010 season was dry but not overly warm. We saw small crop levels and small berries, giving great concentration. The thin canopy let plenty of sunlight onto the grape bunches, while the dry conditions, combined with no irrigation, enhanced the mineral characters in the wines. This quality wine is ready to drink at any moment: between friends, with a light fish and summer salads or just on its own. Perfect fruit balance, no sweetness, lovely roundness. It's a wine we took pleasure making, and that we want people to have fun with".

Damien Yvon, Winemaker

### VITICULTURE

Estate grown, young vines of Clos Henri Vineyard

High Density Planting: 4400-6000 vines/Ha

Yield : 3 - 7t/Ha (54 Hl/Ha)

In the French tradition, our vineyard is planted in high density (around twice higher than the New Zealand average). With small yields, we get better fruit positioning and rigorous canopy management gives us good aeration. The young vines are situated on both clay soils and gravels at the crossroad of the old Waihopai and Wairau Rivers.

### WINEMAKING

The wine is fermented in stainless steel tanks to retain fruit elegance and flavour; it was then aged on fine lees for six months. Lees stirring over this time allows the wine to stabilise naturally, enabling us to fine the wine only once before a light filtration. It also helps the wine to gain roundness and weight.

### TASTING

On the nose the wine shows minerality, sherbet and white peach characters with underlying aromas of orange, lime and tropical fruit. The palate is fruit forward and juicy with minerals and citrus fruit and a refreshing, dry finish. Ageing potential: 2-3 years.



CLOS HENRI VINEYARD  
Come Taste the Terroir...  
[www.closhenri.com](http://www.closhenri.com)



## PETIT CLOS SAUVIGNON BLANC 2009 BY CLOS HENRI

### 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.

### WINEMAKER'S COMMENT

*"The vintage 2009 is characterised by a typical Marlborough weather season and an ideal long and slow ripening period to build up great fruit aromas, good balance and complexity. This wine of quality is 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. It's a wine we took pleasure making, and that we want people to have fun with."*

Damien Yvon, Winemaker

### VITICULTURE

Estate grown, young vines of Clos Henri Vineyard

Planting Density : 4400 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 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. It also helps the wine to gain in roundness and weight.

### TASTING

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

Ageing Potential: 3 years.



CLOS HENRI VINEYARD

Come Taste the Terroir...

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



## PETIT CLOS SAUVIGNON BLANC 2008 BY CLOS HENRI

### 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.

### 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."*

Damien Yvon, Winemaker

### 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. It also helps the wine to gain in roundness and weight.

### 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.

