

CLOS  
HENRI

# ESTATE 2023 SAUVIGNON BLANC



Bright and inviting, the 2023 Estate Sauvignon Blanc has notes of ripe citrus, orange blossom and white peach. Juicy, with rich ripe stone fruits, the palate offers a refreshing acidity with satisfying weight and length. A wine showing excellent purity of place, there is a lingering mineral finish. Best served at 10 °C to 12 °C.

## TECHNICAL

### TERROIR

Glacial Stones, Wither and Broadbridge Clays

### CLIMATE

Dry maritime with warm sunny days and cool nights.

### YIELD

8.5t/ha

### VINE AGE

10 - 18 year old vines

### ALCOHOL

13.5%

### AGEING POTENTIAL

3 - 5 years from vintage

### RAINFALL

Based on growing season Oct - April

330 mm vs **LTA 314 mm**

### SUNSHINE HOURS

Based on growing season Oct - April

1551 hours vs **LTA 1614 hours**

### PAIRING SUGGESTION

Serve as an aperitif by itself, or match with fresh fish, oysters and vegetarian dishes.

## TERROIR & VITICULTURE

Sourced from various terroirs across our vineyard, the Estate Sauvignon Blanc is a representation of our unique site. Following the French tradition, our vineyard is planted in **high density**. **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

After the grapes are harvested, we **gently press** them and separate our **free run** from the hard pressings. The juice is fermented in **stainless steel** tanks to retain **purity of fruit** and flavour. The wine is then aged on fine yeast lees for three months, while lees stirring over this time which allows the wine to stabilise naturally. The resulting wine is then textural, complex and round, showcasing our **unique terroirs**.

