

CLOS
HENRI

OTIRA GLACIAL STONES

SINGLE VINEYARD SAUVIGNON BLANC

Notes of crisp sliced lemons, fresh off-the-tree-peach and hints of pineapple pair nicely with a stony minerality. Elegant, structured acid complements the juicy notes with good tension on the palate. There is a refreshing minerality which maintains a poise and structure on the finish. This wine is focused, elegant.

TECHNICAL

TERROIR

Otira Glacial Stones

CLIMATE

Dry maritime with warm sunny days and cool nights.

YIELD

8t/ha

VINE AGE

13 - 18 years old vines

ALCOHOL

14%

AGEING POTENTIAL

5 - 10 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 with fish, white meats and vegetable dishes. Pairs well with cheese and dried fruits.



TERROIR & VITICULTURE

Named after the **ancient glaciation** period that formed this exceptional terroir, **Otira** is the purest expression of its 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

Once received in the winery, gentle pressing straight to tank allows us to retain the aromatic freshness of the wine. Fermentation occurs in **85% stainless steel**; while the remaining **15% is wild fermented** in older French oak barrels and Austrian oak demi-muids (600L). The wine is then aged on **fine yeast lees** for 8 months with **lees stirring**, which enables us to obtain a round Sauvignon Blanc with body and mouthfeel. A further 6 months of tank and barrel ageing is employed to ensure **wine balance** is attained before bottling.



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