

CLOS HENRI ESTATE SAUVIGNON BLANC

2025

Award badge and or type unique

Award badge

Product image

\$26.99

An elegantly packed Sauvignon Blanc with soft passionfruit flavours, a refreshing mouthfeel and light, lingering finish.

Product Code:	5040	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Wairau Valley	Alcohol:	13.5%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc	Natural:	Certified Organic



New Zealand
Wide Delivery



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TASTING NOTES

Included in the Appellation Marlborough Wine 2025 Annual Collection

The Clos Henri Vineyard near Renwick is owned by Henri Bourgeois, a leading, family-owned producer in the Loire Valley, which feels this wine expresses ‘a unique terroir and a French winemaking approach’. A sophisticated and distinctive Sauvignon Blanc.

Winery notes (2025 Vintage)

"Here at Clos Henri, we are fortunate to cultivate vines on a single vineyard ‘domaine’. Our Estate wines are crafted as homage to the diversity of the vineyard terroirs, being made from an assemblage of different parcels from our three soils. We hope to transport you to our Estate, with these wines which celebrate the best of our vineyards with elegant minerality and offer a pure expression of Marlborough.

VINO FINO

Explore a World of Wine

Fresh, mineral and zesty, the 2025 Estate Sauvignon Blanc bursts with bright citrus aromas of mandarin and yuzu blossom. The palate is light and refreshing, flavours of pineapple, peach and meyer lemon zest abound. Juicy acidity balances the intensity of a dry season's fruit-forward notes. 2025 showcases an excellent purity of place, with a lingering mineral finish.

Following the French tradition, our vineyard is planted in high density. This encourages competition between vines and restrains vigour; ensuring grapes divert their energy into the grapes (rather than the canopy) – resulting in concentrated berries. Dry farming and organic management practices also allow 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.

After the grapes are machine harvested, we gently press them and separate our free run from the hard pressings using press fractions. After three days of settling, the juice is racked off its lees and fermented in stainless steel tanks to retain purity of fruit and flavour. The wine is then aged on fine yeast lees for three months, during which we employ the use of lees stirring, which allows the wine to stabilise naturally and gain complexity. The resulting wine is textural, complex and round, showcasing our unique terroirs."

93/100 Erin Larkin, RobertParker.com, Wine Advocate, April 2026 (2025 Vintage)

"The 2025 Sauvignon Blanc leads with graphite and cold tea, chalky tannins and dried grasses on the palate. The wine is far more subtle and restrained than many other Sauvignon Blancs tasted for this report, and this does fit with the assessment I hold for this producer over time. These are classy wines. This is a classy wine. Clos Henri is owned by the Bourgeois family of Sancerre (Domaine Henri Bourgeois), and it is clear that the sensibilities of their estate there are continued by their winemaker Damien Yvon here in Marlborough. This is an estate to put on your list."

17/20 Julia Harding MW, JancisRobinson.com, November 2025 (2025 Vintage)

"The first of the Appellation Marlborough Selection of 12 wines (this is the 6th one I have tasted) where I have detected a touch of smoky/stony reduction. As well as citrus and green fruits, and really intense flavours. Higher alcohol than some but it shows off the flavour and depth of the wine. Firm texture, fresh acidity and lots of personality. Stands out from the crowd for its complexity. Mandarin – fruit and pith – and an intense citrus purity but still quintessentially Marlborough Sauvignon Blanc. Long, stony finish and nicely dry."

93/100 Jamie Goode, WineAnorak.com, January 2026 (2025 Vintage)

"From central Wairau, high-density plantings, organic and dry farmed. This is rich and textural, with melon, pear and grapefruit notes, as well as some fine spicy notes. It's crystalline and layered, with good acidity under the rich fruit. Such an interesting expression of Marlborough Sauvignon, showing beautiful complexity and tension."

92/100 David Walker Bell, WineFolio.co.nz, February 2026 (2025 Vintage)

"From the 110 hectare Clos Henri Estate whose vineyards feature at least three different soil structures. A bright, translucent, very pale lemon-green colour in the glass. On the nose there's a shiver of zesty grapefruit and lime then blackcurrant, white pepper, crushed shell, white peach and jalapeño. A slightly european expression of this varietal. Bone dry, underlined with brisk acidity and with plenty of lees-influenced texture to balance out the palate with a nice depth and rotundity. Richer as you go, with pineapple, peach and guava cropping up before you dive into a herbal, spicy finish with great length."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch