

CLOS HENRI OTIRA SAUVIGNON BLANC 2024



\$38.99

Glacial Stones in the soil give this Sauvignon Focus and Linear Drive on the Palate.

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|---------------|-----------------|----------|----------------------|
| Product Code: | 7576 | Closure: | Cork |
| Country: | New Zealand | Unit: | Each |
| Region: | Marlborough | Volume: | 750ml |
| Style: | White | Alcohol: | 14.0% |
| Variety: | Sauvignon Blanc | Grape: | 100% Sauvignon Blanc |
| | | Natural: | Certified Organic |



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TASTING NOTES

Winery notes (2024 Vintage)

"Lying at the convergence between 3 distinct geological ages, Clos Henri has one of the most distinctive soil morphologies in the Marlborough Valley. Paying homage to these unique terroirs and revealing the true nature of these wines is the ultimate objective of the Bourgeois Family. Our Single Vineyard cuvées tell the story of the simplicity and elegance offered by the confluence of glacial and windswept terroirs.

Named after the ancient glaciation period that formed this exceptional terroir, Otira is the purest expression of the stony soils found on the terraces of our estate. Formed 75,000 years ago, these free-draining soils result in wines with elegant minerality and excellent structure.

VINO FINO

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Ripe aromatics with a delicate expression; elderflower and clover honey adds complexity to the lemonade apple flavours which bloom across the gently pithy, dry palate. Finishing elegantly, 2024 offers finesse, focus and freshness with a cool, citrusy acidity.

Once received in the winery, gentle pressing straight to tank allows us to retain the aromatic freshness of the wine. The use of press fractions to separate free run from the hard pressings preserves the elegance and finesse of the wine. Fermentation occurs in 85% stainless steel; while the remaining 15% is wild fermented in neutral French oak barrels and Austrian demi-muids (600L). The wine is aged on fine yeast lees for up to 9 months with lees stirring, which enables us to obtain a round Sauvignon Blanc with body and richness."

96/100 Erin Larkin, RobertParker.com, Wine Advocate, June 2025 (2024 Vintage)

"The 2024 Otira Glacial Stones Sauvignon Blanc is just such a fantastic wine. I love it every year. Mineral tension, poise and elongated shape are the hallmarks of this wine. The wine has a smell of fresh sheets, crisp, crushed shells, white spice and ocean air. I appreciate the length and stretch of this wine—it fully extends and lingers, and there is a textural pulsing and undulation. It is truly excellent. 2024 was a warm vintage and produced wines of amplitude and volume, yet here the terroir has compressed the fruit into its own shape. So, with the coupling of the season and the terroir, we have this. It's a triumph among triumphs. The numbers of this wine are mad/impressive to behold: very low pH (2.97), a good level of total acidity (6.5) and 14% alcohol. Years of high-density planting and organic management (since 2010, certified 2013) in this place has enabled a wine of balance to achieve these numbers."

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