

VINO FINO

Explore a World of Wine

CLOS HENRI OTIRA SAUVIGNON BLANC 2024



\$38.99

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



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



New Zealand Wide Delivery



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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.

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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."

96/100 Stephen Wong MW, The Real Review, June 2025 (2024 vintage)

"A standout in 2024, this dry-grown organic sauvignon blanc is named after the stones in this part of the vineyard which were deposited during the Otiran glaciation period. Although 15% of the fruit was wild-fermented in large French barriques and Austrian demi-muids, this is barely perceptible under the intense expression of the site. The power, purity, finesse and clarity of the 2024 Otira makes it the finest vintage to date and is well-worth seeking out as it has clear cellaring potential.

Initially reticent, this opens slowly with air to reveal very complex but taut aromas of ambarella, white flowers, fennel bulb, honeydew and oregano. The palate is smooth in texture, with full-bodied weight and late-emerging acidity which allows the tight flavours of citrus and apple to expand into savoury spice and salinity on the sneakily long finish. An impressive and very confident expression of site without obvious use of oak for complexity, this has the finesse and depth to reward mid-term cellaring."

96/100 & Top 100 New Zealand Wines of 2025, JamesSuckling.com (2024 Vintage)

"Very classy with a fragrant nose of ripe lemons, subtle elderflowers, hay and lime zest, accented by a touch of sea spray. The palate is crisp and razor-focused with a backbone of racy acidity and a firm, lightly phenolic structure. Extremely long and precise. From organically grown grapes."

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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