About Clos Marguerite

Clos Marguerite is a small family owned vineyard which is the fulfilment of a dream and the result of a long journey. The owners, Jean-Charles Van Hove and Marguerite Dubois have long been driven by their wine passion.

Clos Marguerite blends influences from both the old and the new world. The vineyard sits on a gravel terrace of the Awatere River in Marlborough and takes advantage of a terroir undiscovered until recently. Free draining soils combined with a dry and sunny climate allow us to maintain low vine vigour and to reach full aromatic maturity.

Soil Profile

Soils are typical of a river deposited sequence with free draining gravel (2 to 4 m) overlaying mudstone, with the odd patch of loess material, rarely more than half a meter, in the hollows.

Interestingly, the mudstone is not dissimilar to some famous soil types, typically the "Molasses" found in St Emilion on the slopes. Those very fine, detritic, materials are notoriously hard for the root system to penetrate, making the potential volume of soil exploitable by the vines small and limited. For the viticulturist, this is heavens in term of vine vigour control.

Key aspects of viticulture and vinification

- Fruit carefully grown in our single vineyard.

Clos Marguerite

Sauvignon Blanc
2006
MARLBOROUGH, NEW ZEALAND

- Traditional viticultural practices include high density planting, Guyot pruning and low controlled yield.
- 50% of the fruit is hand harvest and whole bunch pressed for palate length, while the rest of the fruit is crushed to increase skin contact prior to been pressed.
- Cold fermentation at 14º to 15ºC.
- The wine is then left on its lees for several weeks.

Tasting Notes

This wine has lifted aromatics of ripe honeydew melon, citrus flower and a hint of capsicum together with enticing mineral characters. On the palate, the wine is dry but succulent and juicy with flavours including lemon zest and hints of tropical fruit balanced by a fresh mineral tone and firm acidity. There is also significant fruit weight and texture contributing to the wine's great length.

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