

### *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.

### *The vintage 2007*

In early spring, the vineyard came back to life slightly earlier than average with the pinot bursting between the 4th and the 8th of September (depending on clones) and the sauvignon following around the 19th. After a rather good start, the weather deteriorated just as the vines blossomed. Our fruit set was severely affected sending the yield down.

After veraison the weather became very clement to us and the fruit ripened evenly. Even a cold southerly on the 14th-15th March only brought little rain and the fruit was in perfect condition for harvest starting the 19th March for the pinots and the 1st April for the sauvignons.

Yields were very low with just 2.8 T/ha on pinot, 2 T/ha on our young sauvignon and 6 T/ha on the old block of sauvignon but the flavours are outstanding. 2007 will be a very high quality vintage.

# *Clos Marguerite*



### *Key aspects of Viticulture and Vinification*

Fruit carefully grown in our single vineyard. Traditional viticultural practices include high density planting, Guyot pruning and low controlled yield.

30% 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 being pressed.

Cold fermentation at 14° to 15°C. The wine is then left on its lees for several weeks

### *Tasting Notes*

This elegant wine shows an extraordinary palette of aromatics from stone fruit to citrus with a hint of capsicum classic of the Marlborough Sauvignon Blanc and fine mineral traits typical of the Awatere Valley. Clean, intense, with a succulent long mouth feel, balanced by delicate acidity, the wine will complement a number of dishes, particularly shellfish.

