
VAVASOUR PAPA

CHARDONNAY 2020



Good things grow in unyielding places. Places like the Awatere Valley.

PROVENANCE

For all its raw beauty, the Awatere Valley is home to unforgiving soils, cool winds and some of the driest conditions in the country. But we have been here from the start. We know intimately how these very elements conspire to produce remarkable wines, like our Papa Chardonnay. Our Home Block Vineyard is an old river terrace. Original vines from 1986 are planted east to west resulting in staggered ripening and a variety of character from within the vineyard.

VINTAGE 2020

An outstanding season in Maborough. Very dry conditions and slightly cooler temperatures through summer led to an extended ripening period allowing flavors to fully develop on the vine, with fruit being harvested in pristine condition. A vintage that will be remembered for excellent fruit quality.

WINEMAKING

Fruit was hand harvested at full maturity and gently whole bunched pressed to stainless steel. Following a short settling period the juice was racked to barrels. Yeast strains were selected for each parcel of fruit to enhance characters from the vineyard with select parcels passing primary fermentation using only wild/indigenous yeast. Barrels were stirred weekly through malolactic conversion to increase texture and structure. Following malolactic, the wine was left to rest for 10 months in barrel on fresh fine lees to enhance weight and complexity.

WINE

Named for the compacted blue-grey mudstone that holds tight to the roots of our mature vines, Papa Chardonnay has a generous bouquet of citrus blossom, white peach, brioche, nuts and saline minerality. A concentrated palate of rich stonefruit, elegant citrus and savoury complexity leads to a lingering saline minerality.

WINEMAKER

Stu Marfell

ALCOHOL

14.5%

COMPOSITION

100% Chardonnay

TA

6.4 g/L

CLONES

95, Mendoza

RS

1.95 g/L

COOPERAGE

French Oak, 18% new

pH

3.25

CELLARING

1-15 years

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