



VAVASOUR

AWATERE VALLEY

PINOT NOIR

2022

“A luscious and alluring wine, this Pinot Noir demonstrates the beauty of cool-climate vineyards”
- Stu Marfell, Chief Winemaker



THE AWATERE VALLEY

This stonier, drier, cooler & windier pocket of Marlborough, the Awatere Valley, conspires to produce distinctive, complex & intriguing wines.

VINEYARDS

Marquee sites in the lower Awatere Valley are noteworthy for their wide diurnal temperature swings, contributing to strong personality and incredible balance in the wines. Soils are low in fertility with stones and pebbles mixed with clay and loam. The rainfall ranges from 279-406 millimeters (11-16 inches) a year, very arid by any measure.

WINEMAKING

Fruit was hand harvested at full ripeness where most of the berries were gently removed from the stems and put to stainless steel tanks. Some select fruit parcels were left as full clusters and put directly to tank where the fruit was cooled for a cold soaking period. The juice was then fermented with indigenous yeast strains to promote fruit intensity and texture. The ferments were then hand plunged and following fermentation were pressed off skins and racked into French barrels. The wine passed malolactic fermentation during Spring and was blended in late Summer 2023 and prepared for bottling.

TASTING NOTE

Bright fruit aromas of cherry, strawberry and plum sit nicely on top of supporting notes of oak, toast and spice. The palate is lively & bright delivering plump layers of moreish, juicy red fruits with a silky, long finish. A very versatile wine for food pairings, enjoyed well on its own or with game meat, fresh pasta, mushrooms and dark chocolate.

COMPOSITION

Awatere Valley Pinot Noir

VINEYARD

Vavasour Home Vineyard, The Favourite, McBride's

COOPERAGE

Stainless steel

CELLARING

Drink now through 2030

ALCOHOL

13%

RS

0.20 g/L

TA

6 g/L

pH

3.72
