



VAVASOUR

AWATERE VALLEY

SAUVIGNON BLANC 2023

“That unique oyster shell minerality, a creamy mouthfeel and an elegant acidity, is a style that has come to characterise Vavasour.”

- 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 harvested in the cool of the night to preserve optimal flavour and immediately pressed to stainless steel tanks. The juice was cold settled for 48 hours before being gently racked. Indigenous yeast strains were selected to enhance specific aromas, and fermentation was kept cool to preserve fresh intense aromatics and fruit purity. Post fermentation the wine was carefully blended and allowed to sit on light lees to harmonise and promote a textural element. The wine was then filtered and prepared for bottling in mid-winter 2023.

TASTING NOTE

A striking bouquet of citrus and green tropical fruit evolves to layers of snow pea, currants and saline minerality. A juicy tropical palate with citrus zest flows to a generous mid-palate of herbal elements complimenting the layers of fruit. A bright acid line delivers a long finish and Vavasour Sauvignon Blanc's hallmark oyster shell minerality.

COMPOSITION

100% Sauvignon Blanc, Awatere Valley

CELLARING

Drink now through 2027

VINEYARD

The Favourite, Winery Old Vine, Top blocks, Kingsflat, Roberts, McBride's, Old Coach Road

ALCOHOL

13%

RS

4 g/L

COOPERAGE

Stainless steel

TA

7.8 g/L

pH

3.16

AWARDS

Champion Sauvignon Blanc & Double Gold at the New Zealand International Wine Show 2023

Gold at the Marlborough Wine Show 2023