
VAVASOUR PAPA

P I N O T N O I R 2 0 2 1

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 Pinot Noir. Named for the compacted blue-grey mudstone that holds tight to the roots of our mature vines, Papa Pinot Noir is made in small parcels on the sloping upper terraces of the Awatere Valley.

This unadulterated wine is poised and complex with pure, resolute flavours of dark cherry, ripe doris plum and violets. A youthful density evolves to express a broody and savoury complexity which speaks clearly of this most singular place.

VINTAGE 2021

A vintage that proves less can be more. Spring frosts and cool temperatures during the flowering period resulted in lower yields. The remainder of the growing season gave way to dry and warmer than average weather. These favorable conditions coupled with lower yields meant the fruit was allowed to reach peak ripeness with high levels of concentration and intensity of flavour. Papa Pinot Noir was harvested in perfect condition throughout March just before the Autumn rains arrived.

WINEMAKING

Fruit was hand harvested at peak ripeness and received immediately at the winery where the majority of berries were gently removed from the stems and put to stainless steel tanks. Some select parcels were left as full clusters and put directly to tank for a cold soaking period allowing gentle extraction. The tanks were then warmed for a fermentation with the assistance of pied de cuve starter cultures propagated in the vineyard, allowing full expression of the vineyard and the wine's provenance. The ferments were gently hand plunged and pumped over each day. Following fermentation the wines were pressed off skins and racked into French oak barrels for a delicate maturation. The wines passed malolactic during the spring and were blended in late summer then allowed to settle in stainless steel for 3 months before being bottled unfiltered and unfinned at the end of spring.



WINEMAKER

Stu Marfell

ALCOHOL

14%

COMPOSITION

100% Pinot Noir

TA

5.60 g/L

CLONES

115 majority with 943, 5, 667, 777 and 10-15

RS

0.30 g/L

COOPERAGE

French Oak, 8% new

pH

3.54

VINE AGE

25 years

CELLARING

1-10 years