

EST. 1986



VAVASOUR

NEW ZEALAND

2021 CHARDONNAY

It's not just the grinding winds from the west or the imposing presence of Tapuae-O-Uenuku, the towering peak that looms over Marlborough's Awatere Valley. It's not just the deep, rocky soils formed millions of years ago by relentless glaciers that molded the landscape. It's not just the arid climate marked by sundrenched days and cold nights. It's the combination of all those things together that shape the inimitable character, flavours and textures of Vavasour wines.

REGION

The Awatere Valley is a sub-region within Marlborough. It has deep Greywacke soils compacted over millions of years by ancient glaciers. Huge boulders, carried down the Awatere River, are strewn across the valley floor. River shingles, gravels and silts help bind these large rocks. The vineyards are partially protected from the prevailing northwesterly winds by a broad range of mountain peaks. Awatere Valley wines are particularly prized for their intense aromatics, ripe flavours, dynamic textures and concentration.

VINEYARD

Vavasour's 85 hectare (196-acre) estate vineyard is located at one of the marquee sites for grapes in the Awatere Valley. The climate here is noteworthy for its wide diurnal temperature swings—an attribute that contributes to strong personality and incredible balance in the wines. The vineyard's soils are low in fertility and are comprised of stones and pebbles mixed with clay and loam. The rainfall ranges from 279-406 millimeters (11-16 inches) a year, very arid by any measurement.

WINEMAKING

The fruit for our 2021 Chardonnay was hand picked from our estate vineyard in the Awatere Valley. A combination of canopy and yield management ensured great concentration and flavour in the fruit. After whole bunch pressing, the juice was fermented using a combination of natural and selected yeasts indigenous to our vineyard. In addition, our Chardonnay underwent full malolactic fermentation to preserve its mineral complexity while adding a smooth acidity. The wine was then left to mature in oak for 10 months before being blended the following Summer and prepped for bottling in March.

WINE NOTES

Complex and elegant, Vavasour Chardonnay delivers aromas of ripe apricots, white peach and brioche balanced by a flinty complexity, that Awatere minerality and salted hazelnut. Bursting with concentration and flavour, the palate is a balance of stone fruit, ripe citrus, and a lively acidity. Weighty and textural with a long mineral driven finish.

REGION

Awatere Valley, Marlborough, New Zealand

VINEYARD

Vavasour Home Vineyard

WINEMAKER

Stu Marfell

CLOSURE

Screwcap

COMPOSITION

100% Chardonnay

COOPERAGE

10 months in French oak,
23% new

ALCOHOL

14%

TA

6.90 g/L

pH

3.31

RS

1.0 g/L

CELLARING

Drink now through 2029