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# VAVASOUR PAPA

CHARDONNAY 2019



*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 2019

An excellent season in Marlborough with good spring rain followed by warm, hot and dry summer. Grapes were in excellent condition and picked as ready, resulting in an extended and easy harvest.

## WINEMAKING

After hand harvesting, whole bunches were pressed to barrel for fermentation using native yeast from the vineyard. The wine then underwent malolactic fermentation and maturation for 10 months in seasoned French oak barrels including 12% new oak. Gentle stirring during maturation helped develop richness in the palate. The wine was bottled in July 2020.

## 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 white peach, brioche and hints of flint. A concentrated palate of rich stonefruit, elegant citrus and savoury complexity leads to a lingering saline minerality.

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### WINEMAKER

Stu Marfell

### ALCOHOL

14%

### COMPOSITION

100% Chardonnay

### TA

6.5 g/L

### CLONES

95, Mendoza

### RS

1.2 g/L

### COOPERAGE

French Oak barrels,  
12% new

### pH

3.29

### CELLARING

1-10 years