
VAVASOUR PAPA

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

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. 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.

Papa Pinot Noir is complex and concentrated with an intense fruit core of cherry and plum. A youthful racy element brings a savory tension of dried florals and herbs. The wine has elegant fine-grained tannins giving it a beautiful silky-smooth finish.

VINTAGE 2020

An outstanding season in Marlborough. Very dry conditions and slightly cooler temperatures through summer led to an extended ripening period allowing flavors to fully develop on the vine, with fruit being harvested in pristine condition. A vintage that will be remembered for excellent fruit quality.

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 2 months before being bottled unfiltered and unfinned at the end of spring.



WINEMAKER

Stu Marfell

ALCOHOL

13.5%

COMPOSITION

100% Awatere Valley Pinot Noir

TA

5.50 g/L

CLONES

115 majority with 5, 667, 777

RS

0.20 g/L

COOPERAGE

French Oak, 16% new

pH

3.65

VINE AGE

25 years

CELLARING

1-10 years

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