

VAVASOUR PAPA

SAUVIGNON BLANC 2021

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 Sauvignon Blanc. Named for the compacted blue-grey mudstone that holds tight to the roots of our mature vines, Papa Sauvignon Blanc is made in small parcels from our original low yielding vines planted on a stony river terrace. With rows unusually planted east to west, grapes are harvested in two stages due to different ripening times within the block leading to an array of flavours.

Papa's alluring energy and knife edged purity and a palate pleasing crystalline minerality speak to its Awatere origins. It could only be from 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 Sauvignon Blanc was harvested in pristine condition during the middle of March just before the Autumn rains arrived.

WINEMAKING

Fruit was harvested in two stages with select parcels being whole bunched pressed. Juice was settled for 48 hours before being racked and prepared for fermentation. A pied de cuve vineyard culture was used to initiate fermentation and amplify the wine's provenance. 15% of this wine was fermented in a combination of neutral French barriques and puncheons contributing texture and fullness.

Post fermentation the wine was allowed to sit sur lie through winter and early spring to bring enhanced structure and mouth feel. The components were blended and prepared for bottling in late spring.



WINEMAKER
Stu Marfell

COMPOSITION
100% Sauvignon Blanc

CLONES
Selection Massale

COOPERAGE
Neutral French Oak & Stainless Steel

VINE AGE
31 years

ALCOHOL
13.5%

TA
7.3 g/L

RS
2.0 g/L

pH
3.15

CELLARING
1-5 years

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ВУВАСОУР ПАПЭ 2021

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