

EST. 1986



# VAVASOUR

NEW ZEALAND

## 2019 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 2019 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 90% malolactic fermentation to preserve its mineral complexity while adding a smooth acidity.

### WINE NOTES

The cool weather of the Awatere Valley brings out the bright aromatics of white peach and nectarine, with hints of citrus and brioche. The palate continues the sweet flavours of stone fruit combined with complex layers of minerality and intrigue. The finish is lengthy and round with a creamy acidity and lingering minerality.

### REGION

Awatere Valley, Marlborough,  
New Zealand

### VINEYARD

Vavasour Home Vineyard

### WINEMAKER

Stu Marfell

### CLOSURE

Screwcap

### COMPOSITION

100% Chardonnay

### COOPERAGE

9 months in French oak, 16% new

### ALCOHOL

14.0%

### TA

5.5 g/L

### pH

3.42

### RS

1.2 g/L

### CELLARING

Drink now through 2027