

V A V A S O U R

P A P A

P I N O T N O I R 2 0 1 8



Good things grow in unyielding places. Places like the Awatere Valley. For all its raw beauty, it is home to unforgiving soils, cool winds and some of the driest conditions in the country. But we have been here from the start. Winemaker Stu Marfell knows how these very dry elements conspire to produce remarkable wines, like our Papa Pinot Noir.

Named for the compacted blue-grey mudstone that holds tight to the roots of our mature vines, Papa Pinot Noir is made from small parcels on our upper terraces. These established vines reward us with a generous palate of dark cherry, plum and violets. A savoury complexity and silky smooth finish speaks clearly of this most singular place.

REGION

The Awatere Valley is a dramatic southern pocket of Marlborough, pushed up out of the ocean by seismic activity, and carved out by ancient glaciers. Stonier, drier, cooler and windier than Marlborough's main Wairau Valley, the Awatere Valley's terroir conspires to produce distinctive, complex, intriguing wines.

WINEMAKING

The grapes were hand picked in the vineyard followed by very gentle handling in the winery with minimal intervention to allow for unique vineyard expression. We used wild yeast from the vineyard and fermentation took place in seasoned French Oak Barriques for 11 months with 20% new oak. Each barrel is matched to each clone to optimise expression of the vineyard.

REGION

Awatere Valley, Marlborough, New Zealand

VINEYARD

Vavasour Favourite and Home Block Vineyards

COMPOSITION

100% Pinot Noir

ALCOHOL

14%

TA

5.9 g/L

RS

0.0

WINEMAKER

Stu Marfell

CLOSURE

Screwcap

COOPERAGE

Old French Oak

pH

3.6

BOTTLING DATE

June 2019

CELLARING

1-12 years