

V A V A S O U R

P A P A

P I N O T N O I R 2 0 1 9



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. We know intimately how these very 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 has a palate pleasing, crystalline minerality. Made from small parcels, Papa's alluring energy and knife edged purity speak to its Awatere origins. It could only be from 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

These old rows are planted east to west which gives us staggered ripening and a variety of character from within the vineyard. We used wild yeast from the vineyard for the majority of the wine, with a smaller proportion fermented in stainless steel with a selected aromatic yeast strain. Hand harvested, fermented with natural vineyard yeasts. This wine was fermented in French Oak, with 18% new French Oak and all together spent 11 months in Oak.

REGION

New Zealand

WINEMAKER

Stu Marfell

VINEYARD

Vavasour river terrace vineyard
- original plantings from 1986

CLOSURE

Screwcap

COMPOSITION

100% Pinot Noir

COOPERAGE

Old French Oak

ALCOHOL

14%

pH
3.72

TA

5.6 g/L

BOTTLING DATE

30th June 2020

RS

0.48

CELLARING

1-12 years