



VAVASOUR

NEW ZEALAND

2022 PINOT GRIS

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 2022 Pinot Gris was harvested from our Home Block and Favourite vineyard in the Awatere Valley. A combination of canopy and yield management ensured great concentration and flavour in the fruit. After whole bunch pressing, 10% of the juice was fermented in older French oak barriques. While in oak, the lees were stirred regularly. The remaining 90% was fermented in stainless steel with a selected yeast strain, allowing us to retain the vibrant fruit flavours of the variety. As a result, this wine has a lovely mix of freshness, richness and complexity.

WINE NOTES

Our Pinot Gris opens with layered aromas of fresh pear, apples, ginger and delicate florals giving the wine an attractive and complex bouquet. The palate has bright pear flavours and a fine acid line which runs through the wine. Fine textural components bring weight and depth woven with a distinct saline minerality typical of the Awatere Valley. This wine will pair well with richer, warmer foods given its clean, crisp profile.

REGION

Awatere Valley, Marlborough,
New Zealand

VINEYARD

Vavasour Home Vineyard

WINEMAKER

Stu Marfell

CLOSURE

Screwcap

COMPOSITION

100% Awatere Valley Pinot Gris

COOPERAGE

10% fermented and aged in neutral
French oak; 90% fermented and
aged in stainless steel

ALCOHOL

13%

TA

6.0 g/L

pH

3.45

RS

6.40 g/L

BOTTLING DATE

August 2022

RELEASE DATE

September 2022

CELLARING

Drink now through 2025