



VAVASOUR

AWATERE VALLEY

PINOT GRIS

2023

“The cool weather of the Awaterre Valley brings out brilliant aromatics in this Pinot Gris.”

- Stu Marfell, Chief Winemaker



THE AWATERE VALLEY

This stonier, drier, cooler & windier pocket of Marlborough, the Awaterre Valley, conspires to produce distinctive, complex & intriguing wines.

VINEYARDS

Marquee sites in the lower Awaterre Valley, are noteworthy for their wide diurnal temperature swings, contributing to strong personality and incredible balance in the wines. Soils are low in fertility with stones and pebbles mixed with clay and loam. The rainfall ranges from 279-406 millimeters (11-16 inches) a year, very arid by any measure.

WINEMAKING

The fruit for our 2023 Pinot Gris was selectively harvested at peak ripeness. 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. Post fermentation the wines were left on light lees for a period to promote complexity and structure. The wine was filtered and prepared for bottle in mid winter 2023.

TASTING NOTE

Layered aromas of fresh pear and apples, woven with distinct saline minerality typical of the Awaterre Valley. Delicate aromas of ginger and florals give the wine an attractive and complex bouquet. The palate is bright and buoyant with nashi pear and red apple flavours, tied together by an elegant acid line. Fine textural components bring weight and depth woven with a distinct saline minerality typical of the Awaterre Valley. This wine will pair well with richer, warmer foods given its clean, crisp profile.

COMPOSITION

100% Pinot Gris, Awaterre Valley

CELLARING

Drink now through 2025

VINEYARD

The Favourite, Vavasour Home Block, Par 3 Block, Marama Ridge

ALCOHOL

14%

RS

6.5 g/L

COOPERAGE

Stainless steel

TA

5.8 g/L

pH

3.48

AWARDS

Gold at the Marlborough Wine Show 2023