

EST. 1986



VAVASOUR

NEW ZEALAND

2022 SAUVIGNON BLANC

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

We harvested the fruit in the cool of the night to preserve the flavour and freshness that epitomise Marlborough Sauvignon Blanc and immediately pressed to stainless steel tanks. The juice is then cold settled for 48 hours before being gently racked and prepared for fermentation. Indigenous yeast strains are selected to enhance the specific aromas with fermentation kept at cool temperatures to preserve the fresh intense aromatics and fruit purity. Post fermentation the wine is carefully blended and allowed to sit on light lees allowing the wine to harmonise and promote a textural element.

The wine was then filtered and prepared for bottling mid-winter 2022.

WINE NOTES

Our Sauvignon Blanc is complex and concentrated, with a unique oyster shell minerality, a creamy texture and an elegance that is unmistakably Awatere.

REGION

Awatere Valley, Marlborough, New Zealand

VINEYARD

The Favourite, Winery Old Vine, Top blocks, Kingsflat, Roberts, McBride's, Old Coach Road

WINEMAKER

Stu Marfell

CLOSURE

Screwcap

COMPOSITION

100% Sauvignon Blanc, Awatere Valley

COOPERAGE

Stainless Steel

ALCOHOL

12.5%

TA

8.10 g/L

pH

3.18

RS

3.8 g/L

CELLARING

Drink now through 2027