

EST. 1986



VAVASOUR

NEW ZEALAND

2016 PINOT NOIR

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, flavors and textures of Vavasour wines.

REGION

The Awatere Valley is a sub-appellation 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 north-westerly 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

Our 2016 Pinot features a number of high-quality clones - 667, 777, CL5, and 954—that have been carefully matched to individual micro-terroirs within our vineyard. To extract optimum colour, flavour and tannin we used traditional, Burgundian hand-plunging techniques during fermentation. Ten months in French oak barriques (25% new) provided additional aromatics, flavours and structure to the wine.

WINE NOTES

The 2016 Pinot Noir is an elegant wine. Aromas of dark plum, violet and earth lead to a rich and complex palate. The mouthfeel is velvety and warm, full of plum and savoury characters.

APPELLATION

Awatere Valley, Marlborough,
New Zealand

VINEYARD

Vavasour Home Vineyard

WINEMAKER

Stu Marfell

CLOSURE

Screwcap

COMPOSITION

100% Pinot Noir

COOPERAGE

10 months in French oak, 25% new

ALCOHOL

13.5%

TA

5.5 g/L

pH

3.61

RS

Dry

BOTTLING DATE

March 2017

RELEASE DATE

September 2017

CELLARING

Drink now through 2022

#4215050