



VAVASOUR

2016 CHARDONNAY

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 that shape the inimitable character, flavours 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

The fruit for our 2016 Chardonnay is composed of estate fruit from our Home Vineyard in the Awatere Valley. After handpicking, the fruit was whole bunch pressed and wild fermented in French oak barriques (18% new). Vavasour Chardonnay is made from a mix of Clone 95 (for elegance) and Mendoza (for richness). The wine was aged in oak for nine months with weekly lees stirring to enhance the texture and flavour.

WINE

All Vavasour wines are 100% varietal and true, honest expressions of their Awatere Valley terroir. Complex and elegant, the 2016 Chardonnay delivers a dynamic bouquet of apricot, nectarine, baked bread a touch of cashew nuttiness. The palate is full and round with stone fruit characters, layers of rich minerality and a saline acidity.



APPELLATION	Awatere Valley, Marlborough, New Zealand
VINEYARD	Vavasour Home Vineyard
WINEMAKER	Stu Marfell
CLOSURE	Screwcap
COMPOSITION	100% Chardonnay
COOPERAGE	9 months in French oak, 18% new
ALCOHOL	14.0%
TA	5.7 g/L
pH	3.34
RS	Dry