

EST. 1986



VAVASOUR

NEW ZEALAND

2020 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. Careful canopy and yield management including leaf plucking and shoot thinning, ensured great concentration and character. After pressing, the juice was cool-fermented in stainless steel tanks to retain the essence of the fruit.

WINE NOTES

Our 2020 Sauvignon Blanc offers aromas of passionfruit and citrus peel upfront, evolving with layers of green tropicals and an oyster shell minerality. Vibrant flavours of tropical fruits and citrus hang off this concentrated and textural wine. A saline minerality and an elegant acid line run through the wine showcasing its Awatere Valley origin.



VINEYARD	ALCOHOL
The Favourite, Winery Old Vine and Top Blocks, Kingsflat	13.0%
	TA
	8.3 g/L
WINEMAKER	pH
Stu Marfell	3.13
COMPOSITION	BOTTLING DATE
100% Sauvignon Blanc	Nov. 2020
COOPERAGE	
100% Stainless steel	