

EST. 1986



VAVASOUR

NEW ZEALAND

2017 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, 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

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 2017 Sauvignon Blanc features aromas of passionfruit, guava, elderflower, citrus and black currant. The palate is a concentrated blend of white peach and tropical fruits with a crisp acidity and minerality on the finish.

APPELLATION

Awatere Valley, Marlborough,
New Zealand

VINEYARD

Vavasour Home Vineyard

WINEMAKER

Stu Marfell

CLOSURE

Screwcap

COMPOSITION

100% Sauvignon Blanc

COOPERAGE

100% Stainless steel

ALCOHOL

12.5%

TA

7.9 g/L

pH

3.11

RS

4.19 g/L

BOTTLING DATE

August 2017

RELEASE DATE

October 2017

CELLARING

Drink now through 2022

#4215049