

EST. 1986



VAVASOUR

NEW ZEALAND

2017 ROSÉ

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

The fruit for our 2017 Rosé came from our 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 2017 Rosé is made from a mix of premium clone Pinot Noir. The fruit was harvested during the chilly evening hours and brought into the winery for immediate pressing before being transferred to stainless steel tanks. Cool fermentation retained the fresh fruit characters you can now taste in the wine.

WINE NOTES

Our 2017 Rosé is a summer wine at its finest. A bouquet of raspberry, rose petal and cream soda lead to flavours of fresh berries with a rich texture and lingering off-dry finish. We recommend serving at 10-14°C.

APPELLATION

Awatere Valley, Marlborough,
New Zealand

VINEYARD

Vavasour Home Vineyard

WINEMAKER

Stu Marfell

CLOSURE

Screwcap

COMPOSITION

100% Pinot Noir

COOPERAGE

100% Stainless steel

ALCOHOL

13.0%

TA

5.3 g/L

pH

3.62

RS

5.9 g/L

CELLARING

Drink now through 2020

#4215048