



VAVASOUR

2009 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, 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. 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 vineyards are located in one of the marquee sites for growing grapes in the Awatere Valley. The climate here is noteworthy for its wide diurnal temperature swings; the soils are low in fertility and comprised of stones and pebbles mixed with clay and loam. The rainfall ranges from 279-406 millimeters (11-16 inches) a year, arid by any measurement.

WINEMAKING

Our 2009 Pinot features a number of high-quality, low yielding clones including I15, 777 and AM10/5. To extract optimum color, flavour and tannin we used traditional, Burgundian hand-plunging techniques during fermentation. Eleven months in French oak barriques (35% new) provided additional aromatics, flavours and structure to the wine.

WINES

All Vavasour wines are 100% varietal and true, honest expressions of their Awatere Valley terroir. A luscious and aromatic wine, Vavasour Pinot Noir illustrates the beauty of cool-climate vineyards. The 2009 features black cherry, plum, spice, anise and a long, velvety finish. Intense and concentrated, this elegant wine is the perfect accompaniment to salmon, poultry, veal and pork.



APPELLATION	Awatere Valley, Marlborough, New Zealand
VINEYARD	Vavasour Home Vineyard
WINEMAKER	Stu Marfell
CLOSURE	Screwcap
COMPOSITION	100% Pinot Noir
COOPERAGE	10 months in 100% French Oak, 30% new
BRIX AT HARVEST	24 - 25° Brix
ALCOHOL	14.0%
TA	5.5 g/L
pH	3.46
BOTTLING DATE	March 18, 2010
RELEASE DATE	February 1, 2011
CASE PRODUCTION	3,200 cases