



# VAVASOUR

## 2011 PINOT GRIS

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 flavors, 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 2011 Pinot Gris was harvested from our estate vineyard in the Awatere Valley. A combination of canopy and yield management ensured great concentration and flavour in the fruit. After whole bunch pressing, 10% of the juice was fermented in older French oak barriques using wild yeasts indigenous to our vineyard. While in oak, the lees were stirred regularly. The remaining 90% was fermented in stainless steel with a selected yeast strain, allowing us to retain the vibrant fruit flavours of the variety. As a result, this wine has a lovely mix of freshness, richness and complexity.

### WINES

The cool weather of the Awatere Valley brings out the floral side of Pinot Gris. Our 2011 features aromas of pear drop, spice, quince and jasmine. The palate is rich, off dry, opulent and balanced. The finish has the hallmark minerality found in all of our white wines.



APPELLATION	Awatere Valley, Marlborough, New Zealand
VINEYARD	Vavasour Home Vineyard
WINEMAKER	Stu Marfell
CLOSURE	Screwcap
COMPOSITION	100% Pinot Gris
AGING	4 months
COOPERAGE	10% fermented and aged with native yeast in neutral French oak 90% fermented and aged in stainless steel
BRIX AT HARVEST	23.5° Brix
ALCOHOL	13.8%
TA	5.9 g/L
pH	3.40
BOTTLING DATE	July 2011
RELEASE DATE	August 2011
CELLARING	Drink now through 2016