



VAVASOUR

2010 CHARDONNAY

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 moulded the landscape. It's not just the arid climate marked by sun-drenched 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. 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 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 – an attribute that contributes to strong personality and incredible balance in the wines. The vineyard's 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, very arid by any measurement.

WINEMAKING

Our 2010 Chardonnay is composed of estate fruit from our favourite blocks at our Home vineyard as well as a premiere grower vineyard in the Awatere Valley. After handpicking, the fruit was whole bunch pressed and fermented in French oak barriques (20% new) using indigenous yeast. Vavasour Chardonnay is made from a mix of 70% Clone 95 (for elegance) and 30% Mendoza (for richness). The wine was aged in oak for 10 months with weekly lees stirring to enhance the texture and flavour.

WINES

All Vavasour wines are 100% varietal and true, honest expressions of their Awatere Valley terroir. Complex and elegant, the 2010 Chardonnay delivers lovely citrus, nectarine and apricot notes balanced by toasty French oak. The palate is rich and silky with the stony 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% Chardonnay

COOPERAGE

10 months in 100%
French Oak, 20% new

BRIX AT HARVEST

22.8 - 24° Brix

ALCOHOL

14.5%

TA

6.3 g/L

pH

3.40

BOTTLING DATE

March 10, 2011

RELEASE DATE

May 1, 2011

CASE PRODUCTION

1000 cases

CELLARING

3 – 4 years