



VAVASOUR

2011 RIESLING

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 Greywackesoils 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

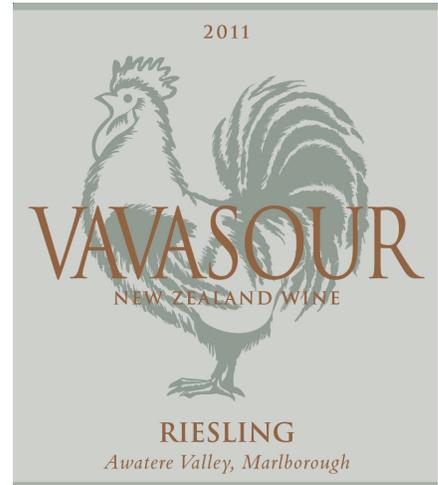
Vavasour's 85 hectare (196-acre) estate vineyards are located in one of the marquee sites for growing grapes in the Awatere Valley. The climate here is noteworthy for its wide diurnal temperature swings – an attribute that contributes to strong personality and incredible balance in the wines. The vineyard's 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

We harvested the fruit in the cool of night to preserve the flavour and freshness that epitomize Marlborough Riesling. 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.

WINES

All Vavasour wines are 100% varietal and true, honest expressions of their Awatere Valley terroir. Off-dry in style, the 2011 Riesling delivers lush peach, citrus and honeysuckle flavours. The crisp palate leads to a chalky finish 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% Riesling
BRIX AT HARVEST	21.3° Brix
ALCOHOL	12.0%
TA	7.0 g/L
pH	3.15
RS	6.3
CELLARING	0 - 5 years