



VAVASOUR

2012 SAUVIGNON BLANC

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

The fruit for our 2012 Sauvignon Blanc came from our 85 hectare (196-acre) estate vineyard located in one of the marquee sites of 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

We harvested the fruit in the cool of night to preserve the flavour and freshness that epitomise Marlborough Sauvignon Blanc. 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.

WINE

All Vavasour wines are 100% varietal and true, honest expressions of their Awatere Valley terroir. A serious, concentrated and expressive wine, Vavasour Sauvignon Blanc flaunts a powerful bouquet of tropical fruits layered with grapefruit and melon. The wine is crisp, balanced and elegant with a distinctive mineral note that holds up well to rich, spicy foods.



APPELLATION	Awatere Valley, Marlborough, New Zealand
VINEYARD	Vavasour Home Vineyard
WINEMAKER	Stu Marfell
CLOSURE	Screwcap
COMPOSITION	100% Sauvignon Blanc
COOPERAGE	Fermented and aged in 100% Stainless Steel
BRIX AT HARVEST	21.5 - 23.1° Brix
ALCOHOL	12.5%
TA	8.3 g/L
pH	3.22
BOTTLING DATE	August 2012
RELEASE DATE	October 2012