

VAVASOUR ANNA'S VINEYARD CHARDONNAY 2007

Region: 100% Awatere Valley, Marlborough

Residual Sugar: 3.0 g/L

When nature provides us with a small parcel of outstanding Chardonnay fruit, our winemakers like to craft a purely limited release wine that is Anna's Vineyard Chardonnay.

This wine is dedicated to Peter Vavasour's late wife, Anna, who was instrumental in the planting of this, our original Chardonnay vineyard. Peter & Anna, together with some friends, pioneered grape growing in the Awatere Valley by planting the first vines in 1985.

The 2006 season was almost perfect. A warm summer and Autumn allowed the Chardonnay to ripen fully. Flavour development was aided by the cool nights during the crucial period leading up to harvest. The grapes for this wine were carefully hand picked from low yielding Clone 95 (70%) and Mendoza (30%) grapes. The Mendoza adds richness to the elegant Clone 95.

The 2006 Anna's Vineyard Chardonnay is an elegant, complex wine showing apricot fruit and "biscuity" notes on the nose. The rich, silky textured palate exhibits the same fine flavours with a long mineral finish.

The 2007 Vavasour Chardonnay is an elegant, complex and powerful wine. You'll experience rich peach, apricot and citrus notes on the nose combined with an attractive mealy, yeast autolysis scented influence. The palate is rich and silky, exhibiting the same fine flavours you've experienced on the nose. A long lingering mineral finish, typical of wines produced from Awatere Valley grapes, results in a wine which is both elegant and memorable.

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