

VAVASOUR PINOT NOIR 2007

Region: 100% Awarere Valley, Marlborough

Residual Sugar: 1.0 g/L

Cooperage: 9 months French Oak Barriques,

2007 was an interesting vintage, with early spring frosts and cool, wet conditions during flowering naturally restricting the vines crop levels. Luckily from this inauspicious start the weather really warmed up and glorious late summer and autumn temperatures allowed the Pinot Noir to ripen fully. Flavour development was further aided by the cool nights during the critical period leading up to harvest

The fruit for the 2007 Vavasour Pinot Noir was hand picked from low yielding, high quality vineyards in the Awarere Valley. This wine comprises several premium clones including 115, 777 and AM10/5.

After traditional hand plunging techniques to extract colour and tannin during fermentation, this Pinot Noir was aged in French Oak barriques for 9 months.

The 2007 Vavasour Pinot Noir is a deep garnet colour and exhibits blackcurrant, plum and spice notes on the nose. The concentrated palate returns rich liquorice flavours with a long, soft tannin finish.

This wine can be enjoyed now and over the next 3 to 5 years.

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