

Awatere River, by Louis Vavasour is a collection of award winning, low yield, premium quality wines that reflect the distinctive terroir of the alluvial river flats on which they were grown. Winemaking at Awatere River is a balance of head and heart. Louis believes intuition has a significant role in winemaking, having great respect of traditional old-world winemaking methods with minimal intervention, focusing on length, structure and complexity. Louis parents, Peter and Anna Vavasour, planted the first vines in the Dashwood district in 1986 and established the region's first winery. After making wine in France, California and Australia, Louis returned to Marlborough and founded Awatere River Wine Co.



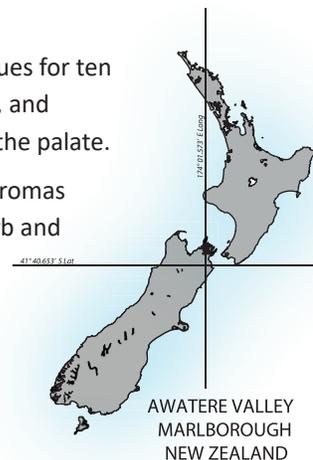
The glaciers of Mount Tapuae-o-uenuku's feed the Awatere River.



Awatere

Pinot Noir - Burgundy clones. Gentle hands-off winemaking approach, matured in barriques for ten months with only a coarse filtration before bottling. Good intensity of typical cherry, plum, and cranberry aromas along with a touch of spicy complexity and vanilla. Silky and elegant on the palate.

Sauvignon Blanc - Stainless steel fermented and left in contact with lees for 2 months. Aromas of capsicum, citrus, gooseberry and hints of melon typical of the Awatere Valley. Fresh herb and lychee characteristics on the palette with good length. A pleasing mineral note leads to a long lingering finish.



Anna's Way

Pinot Noir - Smooth, elegant and well structured. Flavors of mature cherry, plum and cranberry. Brief oak aging in second and third use barrels. Mouth-watering acidity and a delightful delicate finish.

Pinot Gris - Harvested from select sites in the Awatere and Wairau valleys. Soft, crisp and round wine. Juicy flavors of apricot and lychee followed by mild spices and mineral notes.

Sauvignon Blanc - Classic Marlborough Sauvignon Blanc flavors of passionfruit, melon, gooseberry, citrus and notes of nettle leaf. Tangy acidity and a long flavorful finish.



Savee Sea

Sauvignon Blanc - Slow, cool fermentation in stainless steel tanks has brought out the typical Marlborough herbaceous aromas and tropical flavours. Aromas of citrus and tropical fruits with freshly cut grass. Ripe fruit flavours with melon, passion fruit, citrus and herbal qualities. Fresh and juicy with loads of flavour, tangy acidity and a lingering finish.

“Our wines capture the essence of the Marlborough lifestyle. For me that’s about fun days kicking back at the beach with friends and family - fishing, diving for scallops, or sailing the tranquil Sounds. Frequently enjoying quality wines created virtually in our own backyard.” *Louis Vavasour, Winemaker and Founder.*

