

## AWATERE RIVER by Louis Vavasour PINOT NOIR 2013

Name of Wine	Awatere River by Louis Vavasour Pinot Noir 2013
Classification	Marlborough
Company/Producer	Awatere River Wine Company
Soil	Alluvial river stone
5011	Alluviai fivei stolie
Grape(s)	100% Pinot Noir, Burgundy clones
Vinification	Hand-picked and machine harvested. The grapes were destemmed to open-top fermenters, aiming to retain a high percentage of whole berries. After a period of cold maceration they were inoculated and fermented warm with regular plunging to extract fine tannins and avoid over-extraction. The wine was then pressed off skins and matured in barriques for ten months. Only a coarse filtration was performed before bottling
Temperature to Serve	15-18 degrees Celsius
Keeping Quality	Cellar for up to 5 years
Colour	Bright garnet hue
Smell	Good intensity of typical cherry, plum, and cranberry aromas along with a touch of spicy complexity and vanilla
Analysis	Alcohol 13.0 % T.A 5.2 g/L P.H 3.67 R.S <1g/L
Tasting Notes	The Awatere River Pinot Noir 2013 is made in a gentle way with a largely hands-off approach. This has produced a wine which shows flavours typical of the variety and is silky and elegant on the palate. It has balance and finesse along with the vibrant fruit characters that Marlborough wines are well known for
Winemaker's Notes	This wine is made from grapes from three sites that display complimentary characteristics of flavour and tannin profiles. Handling through the winemaking process has been very gentle to showcase the excellent cherry and berry-fruit flavours specific to the region
Matching Dishes	Venison or lamb dishes. Smoked salmon
Awards	Gold Medal – Spiegelau International Wine Competition, 2014 5 Stars (93/100) – Wine Orbit Wine Review, New Zealand, 2014 5 Stars (18.5/20) – Raymond Chan Wine Review, New Zealand, 2014



