

AWATERE RIVER by Louis Vavasour PINOT NOIR 2014

Name of Wine	Awatere River by Louis Vavasour Pinot Noir 2014
Classification	Marlborough
Company/Producer	Awatere River Wine Company
Soil	Alluvial river stone
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. Some fermenters had 20% whole clusters with stems. After a period of cold maceration they were inoculated and fermented warm with regular plunging in order to extract fine tannins and avoid over-extraction. The wine was then pressed off skins and matured in barriques for ten months. It had only a coarse filtration 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, spice, liquorice, blueberry and cranberry aromas along with a touch of vanilla.
Analysis	Alcohol 12.8 % T.A 5.6 g/L P.H 3.56 R.S <1g/L (bone dry)
Tasting Notes	The Awatere River Pinot Noir is made in gentle way with a largely hands-off approach. This has produced a wine which shows intensity of flavours typical of the variety. Texturally, the wine is silky and elegant on the palate. It has balance and finesse along with the vibrant fruit characters that Marlborough wines are known for.
Winemaker's Notes	The 2014 Awatere River Pinot Noir is made from grapes from three Awatere sites that display complimentary characteristics in terms of flavour and tannin profiles. Handling through the winemaking process has been gentle to showcase the excellent cherry and berry-fruit flavours that Marlborough develops, and to keep the elegance and finesse on the palate that a good Pinot Noir should have.
Matching Dishes	Venison or lamb dishes. Smoked salmon.
Awards	4.5 Stars – Wine Orbit Wine Review, New Zealand, 2015 4 Stars – Raymond Chan Wine Review, 2015



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