



AWATERE RIVER

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Pinot Noir 2020



Awatere River Winery: The valley surrounding the Awatere River was carved out by ancient glaciers leaving rich alluvial deposits that give the wines a minerality and flintiness. Coupled with the crisp, pure water flowing down the Awatere ('swift river' in Maori) from Mount Tapuae-o-uenuku give the wines a unique expression of the land. Dating back over 100 years the Vavasour family has toiled upon this land and in the 1980's saw the first vineyards planted. Taking what they have learned over the years of toiling the land, and experiences in winemaking across the world; the winemaking team has created a balance of old-world tradition with new world discipline and learned intuition when creating the wines. 100% sustainably produced and vegan friendly, Awatere wines are in transition of organic certification.

Tasting notes: Concentrated nose showing black cherry, plum violets, spice a background of cherry oak and hints of dried herbs. Soft and silky, with fine dry tannins, complex varietal characters, and a persistent finish with sweet fruit.

Winemaker: Hamish Kempthorne

Appellation: Marlborough **Block:** Watershed, Waihopai

Grapes: 100% Pinot Noir **Soil:** Alluvial soils over gravel

Vineyard practice: Sustainable **Harvest Dates:** March 22nd-31st

Fermentation The grapes are picked when fully mature. Individual parts of the vineyard were vinified separately, and all lots are fermented in small fermenters with regular hand cap-punch downs for a gentle extraction. Extended maceration post fermentation is allotted before pressing and racking to oak barriques.

Aging: 11 months in oak barrels before being racked out and blended.

pH: 3.43 **RS:** < 1 grams per liter **Alc:** 13% **UPC:** 8 52821 00600 2

NEW ZEALAND



Marlborough: Perched on the east coast of New Zealand's South Island, Marlborough has approx. 23,600 hectares of vine plantings, the majority of these are found in Wairau and Awatere Valleys. Being one of the sunniest and driest areas in New Zealand, Marlborough also has relatively cool climate conditions, providing the grapes with a long slow, flavor-intensifying ripening period. With average summer temperature at 75° F with the nights being on the cool side fluctuating some 10 degrees. The unique terroir of the Marlborough region features a variety of soil compositions. These vary from alluvial free draining, to a more clay/ loam soil.

Other Wines Available:

AWATERE RIVER Sauvignon Blanc

