



AWATERE RIVER

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Sauvignon Blanc 2022



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: Distinctive herbaceous aromatics and fresh acidity, the palate shows stone fruit, passionfruit, and citrus with a hint of minerality.

Winemaker: Hamish Kempthorne

Appellation: Marlborough

Grapes: 100% Sauvignon Blanc **Soil:** Alluvial silts over gravel

Vineyard practice: Sustainable **Harvest Dates:** March 27th - April 6th

Fermentation: The grapes are picked when fully mature. Rapid processing with cool temperatures and minimal oxygen contact keeping the wine fresh and vibrant. Cool fermentation with a selected slow yeast strain before natural fermentation with native yeast on the lees for 3 months before bottling.

Aging: Matures on lees for 3 months in stainless steel tanks.

pH: 3.11 **RS:** 4.1 grams per liter **Alc:** 13% **UPC:** 8 52821 00601 9



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 Pinot Noir

