



Standing proud at the head of Marlborough's Awatere Valley is Mount Tapuae-o-uenuku - the highest peak outside of New Zealand's Main Divide. Its glaciers feed the Awatere River which meanders its way through some of New Zealand's best wine growing country.

It was on this country that the Vavasour family settled in 1887, pioneering commercial grape-growing and winemaking. Peter and Anna Vavasour planted the first vines in the Dashwood district in 1986 and established the region's first winery. Peter and Anna's son Louis, graduated from Roseworthy agricultural college, and following wine making experience in France, California and Australia, returned to the place where he was born to start his own winery. Awatere River is the culmination of 15 years immersion in winemaking and draws on over a century of Vavasour family tradition.

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. Focusing on length, structure and complexity, Awatere River produces exceptional Sauvignon Blanc, Pinot Gris, Chardonnay, Rosé and Pinot Noir.

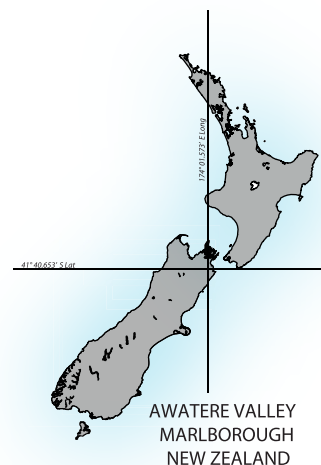
Winemaking at Awatere River is a balance of head and heart. Louis believes intuition has a significant role in winemaking, having great respect of traditional old-world winemaking methods, particularly the French approach with minimal intervention. He believes the less handling the better, allowing the wine to develop with little or no finings - an opportunity that is only presented when the wine itself is of a very high standard. You can see and taste the expression of this philosophy in every glass of Awatere River wine.



AWATERE Pinot Noir

AWATERE Sauvignon Blanc

SAVEE SEA Sauvignon Blanc



# A W A T E R E R I V E R



## **Awatere Pinot Noir**

100% Pinot Noir, Burgundy clones. made in a gentle way with a largely hands-off approach and matured in barriques for ten months. Only a coarse filtration was performed 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. It has balance and finesse along with the vibrant fruit characters typical of the Marlborough region.

## **Awatere Sauvignon Blanc**

Stainless steel fermented and left in contact with lees for 2 months. Crafted to give the palate greater length whilst still retaining the true Marlborough finesse and elegance. 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. A wine to be shared.



## **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 fruits 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.*

Peter and Louis Vavasour

