

# THE ESSENCE OF THE AWATERE VALLEY



Our vines grow on a slender terrace at the edge of the Awatere River, with a unique microclimate and soil structure. Influenced by a fault line, a river, and the power of the nearby Pacific Ocean, our land is stony, dry, windy and cool, elements that create wines of elegance, minerality with a lively and lingering finish. We let the untameable terroir of the Awatere Valley express itself through our vines, grapes and ultimately wines.

#### **SPECIFICATIONS**

VINE AGE: 18 years old

WINEMAKING: Stainless Steel and barrel ferment

SOIL TYPE: Alluvial / River Stone

ALC: 13.5% RESIDUAL SUGAR: 2 g/l

T.A 5.5 PH: 3.3

### THE EXPERIENCE

Lifted floral and white peach notes leading to delicious flavours of red apple, pear, white peach with a hint of spice and that Awatere Valley flinty minerality.

In Essential Awatere fashion the finish is lively, crisp and lingering.

A delicious wine that brings together "new world" fruit and "old world" elegance and minerality.

## **FOOD MATCHING**









ASIAN

SEAF00D

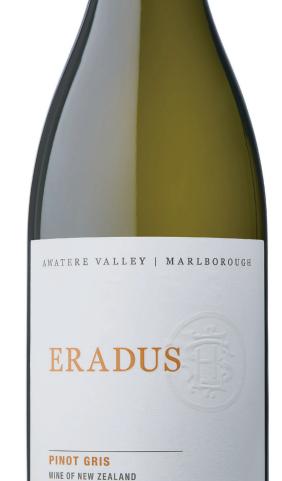
**CREAMY PASTA** 

ROAST POR

#### **AWARDS**

93 Points / 5 Stars - Sam Kim, Wine Orbit Reviews





ERA