



RAPAURA SPRINGS

Reserve

2014 CENTRAL OTAGO PINOT NOIR

RAPAURA SPRINGS RESERVE

Our Reserve Central Otago Pinot Noir is made from premium fruit sourced from two vineyards set amongst the rugged landscape of New Zealand's Southern Alps. The glacial based soils produce wines with fragrant, lush, fruit balanced by delicate acidity. The raw beauty of this unique landscape inspires us to craft superb Pinot Noir wines.

WINE MAKING

Our Pinot Noir fruit was harvested into small vessels and cold soaked for five days to extract the flavours. Fermentation followed, in small open top tanks, using a selection of yeasts. The wine was hand plunged two to three times daily to extract colour and tannins from the skins. Select parcels were then allowed to macerate, post fermentation, for a further three to five days. After gently pressing off, the wine underwent malolactic fermentation and then was aged in French Oak barrels for nine months before being filtered and bottled.

WINEMAKER'S TASTING NOTES

Ripe berry, violet and mocha aromas combine with lovely blackberry, smoky oak and a savoury or 'forest floor' influence on the palate. Medium-bodied and softly textured, the fine tannins combine with the concentrated fruit flavours to deliver a harmonious and balanced wine.

FOOD MATCHES

A delicious, flavourful wine that would partner nicely with the rich flavours found in BBQ steak, Beef Tenderloin or Peking Duck. Alternatively, try with a nice Gruyère or Camembert cheese.

AWARDS AND REVIEWS

90 Points : Wine Orbit

It is beautifully elegant and inviting on the nose, displaying red / black cherry, raspberry, floral and subtle savoury notes. The palate is finely textured and beautifully weighted, and offers excellent fruit purity, backed by polished tannins. Lovely poise and harmony, and destined to develop gracefully. At its best: now to 2020.

APPELLATION	Central Otago
Sub-region	Bannockburn
Harvest date	15 th April and 2 nd May 2014
Harvest brix	22.9 - 23.9° Brix

WINE ANALYSIS

Alcohol	13.5%	Residual sugar	0.2 g/l
pH	3.54	Titrateable acidity	6.0 g/l



PROUDLY
CRAFTED
IN NZ

RAPAURA SPRINGS, THE PLACE WE CALL HOME, IS WHERE WE LIVE AND CREATE WINES OF CHARACTER AND BEAUTY. OUR GOAL IS TO ENHANCE THE ENVIRONMENT AROUND US THROUGH SUSTAINABLE VINEYARD PRACTICES THAT WILL LEAVE A NATURAL LEGACY FOR FUTURE GENERATIONS.



RAPAURA SPRINGS LIMITED, MARLBOROUGH, NEW ZEALAND

Email: info@rapaurasprings.co.nz | www.rapaurasprings.co.nz