



RAPAURA SPRINGS

Reserve

2015 MARLBOROUGH SAUVIGNON BLANC

RAPAURA SPRINGS RESERVE

The journey of this Rapaura Springs wine begins far from our vineyards, at a point where the earth claims a share of the Wairau River. After a 6 month journey through a rocky aquifer, the water is released to a spring that weaves through our vineyard. This spring, depicted on our label, provides both the crystal clear, pure, water for our vines and guides the philosophy behind our family winery.

WINE MAKING

Our Reserve Sauvignon Blanc is made from the finest parcels of fruit from our 2015 harvest. The vineyards delivered nice, ripe fruit with excellent varietal intensity. Once pressed, the juice was cool fermented in stainless steel to retain the clean, crisp fruit flavours from the vineyard. This wine was made to capture the diverse flavours found within the Marlborough sub-regions. The Rapaura sub-region brings generous ripe fruit flavours, the Wairau Valley delivers passionfruit flavours, the Waihopai adds a flinty or mineral element and the Awatere Valley provides the luscious herbal and gooseberry aspect.

WINEMAKER'S TASTING NOTES

Our Reserve Sauvignon Blanc represents the finest quality from Marlborough. Succulent passionfruit, guava and citrus flavours are underscored by delicate jalapeño and fresh herbal elements. Layers of concentrated tropical fruit and citrus flavours are complemented by an attractive, flinty or mineral aspect on the full, rich palate. A mouth-watering, zesty, acidity frames a delicious, lingering finish.

FOOD MATCHES

This wine is versatile and would pair well to a wide range of white meat and seafood dishes. Try with your favourite shellfish meal, creamy rock oysters or a Chicken Enchilada.

AWARDS & REVIEWS

No.1 Rated & 95 Points	Bob Campbell MW
Champion Sauvignon Blanc	New World Wine Awards 2015
Trophy & Elite Gold	Air New Zealand Wine Awards 2015
Gold Medal	Marlborough Wine Show 2015
4.5 Stars	Winestate Magazine – Michael Cooper review

"Intense Sauvignon Blanc with strong guava, passion fruit, lime and a suggestion of nutty yeast lees character. The wine has a weighty, mouth-filling texture and lengthy finish. Classy Sauvignon Blanc at a very competitive price" **Bob Campbell MW**

APPELLATION

Sub-regions Marlborough
Harvest date Rapaura, Dillons Point, Southern & Awatere Valleys
Harvest brix 6th April to 7th April 2015
22.0-23.0° Brix

WINE ANALYSIS

Alcohol	13.5%	Residual sugar	2.9 g/l
pH	3.46	Titratable acidity	7.2 g/l



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!



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