



RAPAURA SPRINGS

2016 MARLBOROUGH SAUVIGNON BLANC

RAPAURA SPRINGS

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.

VITICULTURE & WINE MAKING

Cooler than average temperatures and low rainfall characterised the beginning of the 2016 season. Mid season warmth coupled with a few timely rain events helped relieve drought conditions and kept the vines healthy. Ideal late season, settled, weather allowed us to leave fruit on the vines until the flavours were nice and concentrated and sugar and acid were in balance. Once harvested, the fruit was gently pressed and the juice fermented at cool temperatures to capture the crisp fruit flavours from the vineyards. Our Rapaura Springs Sauvignon Blanc has a broad range of fine fruit flavours from across the various Marlborough sub-regions. A quintessential Marlborough Sauvignon Blanc, it's sure to impress.

WINEMAKERS TASTING NOTE

Our 2016 Marlborough Sauvignon Blanc displays pink grapefruit, white nectarine and passionfruit aromas combined with lifted herbal and zesty citrus notes. A textural, fruit driven, wine it offers layer upon layer of delicious citrus and tropical fruit flavours. An underlying, attractive, flinty-ness combines with the tasty fruit flavours and crisp acidity to deliver a long and refreshing finish.

FOOD MATCH

Try with grilled fish and herb butter or a crisp Caesar salad.

AWARDS / REVIEWS

Gold Medal: New World Wine Awards 2016

5 Stars, Top 10 & Best Buy: Cuisine Magazine Sauvignon Blanc tasting

Silver Medal: New Zealand International Wine Show 2016

Silver Medal: International Wine & Spirit Competition 2016

Silver Medal: International Wine Competition 2017

93 Points: "The wine is intensely expressed on the nose showing passionfruit, feijoa, green rock melon and lime zest characters. It is powerful and richly fruited on the palate, and delivers excellent concentration and fine texture, wonderfully structured by juicy acidity. Hugely appealing, this is another beauty under this label." Sam Kim

APPELLATION

Marlborough

Harvest dates: 31st March to the 23rd April

Harvest brix: 21.8-23.4°Brix

WINE ANALYSIS

Alcohol : 13.1%

Residual sugar: 4.0g/L

pH: 3.23

Titrateable acidity: 7.0g/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.

