



RAPAURA SPRINGS

MARLBOROUGH PINOT GRIS 2017

This wine is borne out of a lifetime of hard graft and is inspired by the purity of the Spring that runs through our Rapaura Vineyard. All of our wines are made with integrity and are a true expression of our beautiful Marlborough region. Authentic wines made with care and passion.

VITICULTURE & WINE MAKING

Cooler temperatures during the 2017 growing season extended the ripening period and delivered trademark Marlborough flavours. Careful vineyard and crop management decisions were made to ensure fruit was harvested clean, phenologically ripe and full of flavour. Once harvested, the fruit was gently pressed and the juice fermented at cool temperatures to capture the crisp fruit flavours from the vineyards. Batch fermentations, using differing strains of yeast, were closely monitored and stopped when the wine was balanced and to retain some of the delicious natural fruit sweetness. The individual batches were then blended and stirred on lees before bottling to add a fine textural quality.

WINEMAKER'S TASTING NOTES

Our 2017 Marlborough Pinot Gris has lifted aromas of yellow peach and nectarine with an underlying floral and ginger note. Soft and textural, this wine has delicious red apple and stone fruit flavours with a crisp, refreshing, finish.

FOOD MATCH

Pork and Prawn Dumplings with a ginger soy dipping sauce.

AWARDS & REVIEWS

90 Points / 4.5 Stars: *"It is elegantly fragrant on the nose showing fresh pear, green rock-melon, lemon peel and floral aromas. The palate is juicy and bright, and delivers fabulous vibrant fruit flavours together with fine texture and rounded mouthfeel, finishing long and smooth. The wine is immediate and very tasty."* Sam Kim Wine Orbit

TECHNICAL SPECIFICATION

pH 3.31	R/S 7.1	Alc. 13.0%	T/A 6.5 g/L
Sub-regions:	Awatere & Omaka Valleys, Rapaura		
Harvest date(s):	2 nd to the 22 nd April 2017		
Harvest brix:	20.5 - 23.8°Brix		

