



RAPAURA SPRINGS

MARLBOROUGH SAUVIGNON BLANC 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. 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.

WINEMAKER'S TASTING NOTES

Our 2017 Marlborough Sauvignon Blanc displays passionfruit, melon and pink grapefruit aromas combined with lifted herbal and zesty citrus notes. A pure and vibrant wine it offers layer upon layer of delicious citrus, tropical and gooseberry flavours. An underlying, attractive, flinty-ness combines with the vibrant fruit flavours and crisp acidity to deliver a long and refreshing finish.

FOOD MATCHES

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

AWARDS & REVIEWS

Silver Medal: New Zealand International Wine Competition

93 Points / 5 Stars: "It is intensely aromatic on the nose showing passionfruit, feijoa, green rock-melon and lime zest characters. The palate is beautifully weighted and generously flavoured, and offers lovely fruit purity and vibrancy, leading to a lingering mouth-watering finish. A highly enjoyable Sauvignon." Sam Kim Wine Orbit

TECHNICAL SPECIFICATION

pH 3.29	R/S 3.3	Alc. 13.0%	T/A 6.8 g/L
Sub-regions:	Wairau Valley (Rapaura, Dillon's Point), Awatere & Waihopai Valleys		
Harvest date(s):	2 nd to the 20 th April 2017		
Harvest brix:	19.6 - 21.3°Brix		

