



RAPAURA SPRINGS RESERVE

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 then delivered trademark Marlborough flavours. Careful vineyard & crop management decisions were made to ensure fruit was harvested clean, phenologically ripe and full of flavour. Our Reserve wine is made from the finest parcels of fruit from our 2017 harvest and characterised by the rich, ripe tropical flavours and lovely palate weight found in the best examples of Marlborough Sauvignon Blanc. The fruit on the vine displayed excellent varietal intensity and, once pressed at the winery, the juice was cool fermented in stainless steel to retain those clean, crisp fruit flavours. Fruit from the Wairau Valley sub-region brings generous, ripe, passionfruit flavours, the Dillon's Point imparts a delicious blackcurrant, herbal note and the Waihopai Valley offers a lovely mineral aspect to the wine.

WINEMAKER'S TASTING NOTES

Succulent passionfruit, guava and melon notes are underscored by delicate jalapeño and fresh herbal element. Layers of concentrated tropical and stone fruit flavours are complemented by an attractive, flinty or mineral aspect on the full, rich palate. A mouth-watering, zesty, acidity frames a delicious and lingering finish.

FOOD MATCHES

Perfect with creamy rock oysters or a Tomato, Feta and Basil Pasta.

AWARDS & REVIEWS

Gold Medal: New World Wine Awards 2017

Gold Medal: New Zealand International Wine Competition 2017

5 Stars: "Bright, very pale straw-yellow colour with slight green hues. This has a full, voluminous and intensely packed nose with passionfruit and tropical fruit aromas along with edgy herbs and snow peas, revealing subtle white floral elements. Dry to taste and medium-bodied, the palate has penetrating flavours of passionfruit and fresh herbs, with notes of tropical fruits, snow peas and cut grass. The palate is mouth-watering with zesty acidity, and the wine flows along a very fine-textured phenolic line with good tension and acidity. The wine carries to an elegant, long and sustained finish of passionfruit, herbs and nettles. This is an intense and penetrating Sauvignon Blanc with aromas and flavours of passionfruit, edgy herbs, cut grass and tropical fruits on a zesty palate with very fine textures." Raymond Chan Wine Review.

TECHNICAL SPECIFICATION

Alc. 13.0%
Sub-regions
Harvest date(s)
Harvest brix

R/S 3.5g/L
Wairau Valley (Rapaura, Dillon's Point) & the Waihopai Valley.
3rd to 17th April 2017
19.9-21.8°Brix

pH 3.34
T/A 6.8g/L

