



# RAPAURA SPRINGS

## MARLBOROUGH PINOT NOIR 2016

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.

### WINE MAKING

Our Pinot Noir grapes are from premium vineyards in the Marlborough region. The 2016 growing season delivered lovely, ripe fruit showing excellent varietal intensity. A combination of both traditional and new world winemaking was used in the making of this Marlborough Pinot Noir. Each parcel of fruit was vinified separately and gently crushed into small and medium sized fermentation vessels. The fruit was then cold soaked and fermented using a selection of wild and traditional Pinot Noir yeasts. Gentle plunging of the cap occurred 2-3 times a day to extract colour and tannin. After the wine was pressed off skins, a portion was matured in French Oak barriques for 9 months and underwent malolactic fermentation before being expertly blended and bottled.

### WINEMAKER'S TASTING NOTES

Our 2016 Estate Marlborough Pinot Noir displays lovely dark cherry and blackcurrant notes combined with attractive smoky and herbal influence. Bright berry fruits and savoury oak nuances lead to the creamy, rich palate and soft silky tannins. Careful cellaring will be rewarded over the next 3-5 years.

### FOOD MATCHES

Poached Salmon with Herb Butter or a Grilled Steak with Mushroom sauce.

### AWARDS & REVIEWS

New Release

### TECHNICAL SPECIFICATION

pH 3.57      R/S 0.2      Alc. 13.5%      T/A 5.8 g/L

Oak Handling: A mix of new & seasoned French Oak barriques  
Sub-regions: Wairau, Southern & Awatere Valleys  
Harvest date(s): 30th March to 16th April 2016  
Harvest brix: 22.2-24.3°Brix

