



RAPAURA SPRINGS - CLASSIC -

CHARDONNAY MARLBOROUGH 2017

> RAPAURA SPRINGS

The journey of our wine begins far from our vineyards. Pure water from the snow-capped Southern Alps travels six-months through braided rivers and underground aquifers to emerge crystal clear at Rapaura Springs. Our wines reflect the purity of these waters and tell a story of a lifetime in Marlborough working with nature.

> VITICULTURE & WINEMAKING

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 pressed, the juice was fermented in a selection of French oak barriques and stainless steel to achieve a nice balance between the toasty oak characters and the fresh, ripe, fruit flavours. Partial malolactic fermentation has softened the wine and added extra texture to the palate. Our 2017 Classic wine showcases some of the luscious Chardonnay flavours and aromas from our beautiful Marlborough region.

> TASTING NOTE

Our 2017 Classic Marlborough Chardonnay displays aromas of vanillin oak, honey dew melon and lemon peel citrus notes giving way to complex notes of clove and cinnamon. On the palate, white stone fruits and spicy cinnamon oak, with a soft acid structure and lovely minerality.

> TECHNICAL SPECIFICATIONS

Alcohol	13.0%
Total acidity	6.1 g/l
Residual sugar	3.1 g/l
Acidity (PH)	3.45

> PACKAGING

750ML Bottle
Barcode: 9421003771178
6 x 750ml Carton
Barcode: 1942100377137

ACCOLADES

NEW VINTAGE

- | 2017

