



RAPAURA SPRINGS

PINOT NOIR 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 allowed optimum fruit flavour development. Careful vineyard & crop management decisions were made to ensure fruit was harvested clean, phenologically ripe and full of flavour and 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.

> TASTING NOTE

Our 2017 Classic Marlborough Pinot Noir displays lovely dark cherry, plum and redcurrant notes combined with attractive smoky and herbal influence. Bright berry fruits and savoury oak nuances lead to a smooth, rich, palate and silky tannins. Careful cellaring will be rewarded over the next 3-5 years.

> TECHNICAL SPECIFICATIONS

Alcohol	13.0%
Total acidity	5.6 g/l
Residual sugar	1.2 g/l
pH	3.64
Harvest Brix	20.9 - 24.2° Brix

> WINEMAKING TEAM

Michael Bann
Gus Altschwager
Matt Thomson

ACCOADES BY VINTAGE

Gold Medal

– Irish FQ Awards | 2016

92 points

– Wine Spectator | 2015

Silver Medal

– IWC | 2015

