



BOULDEVINES VINEYARD CHARDONNAY – 2020

TASTING NOTES

Complex and enticing grapefruit, citrus and white peach characters are complemented by struck-flint, spice and vanilla. In the glass the wine is loaded with texture. Stone fruit and citrus are underpinned by a flinty mineral flavour and toasty complexity. The wine has great balance and length and will reward cellaring for the next five years.

THE VINEYARD

The Bouldevines Vineyard is located at the entrance to the Otago Valley, inland from the coast. This vineyard sits in the Southern Valleys, with soils that are stony, alluvial, and free draining. The inland location is cooler, allowing the Chardonnay grapes to achieve optimum ripeness and expressive fruit flavour, while retaining vibrant acidity.

WINEMAKING

2020 would've been the perfect harvest, if it wasn't for COVID-19. A dry spring, summer and autumn reduced disease pressure and suppressed berry growth. Late summer brought Marlborough's trademark cool nights, which aided the development of aromatics and the retention of acidity. The introduction of a nationwide lockdown to slow the spread of COVID coincided with the beginning of picking. Our vineyard and winery teams moved incredibly fast to adhere to

strict distancing and hygiene protocols to allow us to continue to harvest. The fruit for this wine was hand-picked in the cool of the morning, then taken straight to the winery and whole-bunch pressed. After pressing, the juice was sent to barrel, including a selection of older and new oak puncheons and barriques (40% new). Here it completed wild fermentation and full malolactic fermentation, before aging for 10 months.

THE STORY

Our Single Vineyard wines hail from premium vineyard sites and represent the best of our region. Each bottle of Rapaura Springs tells the story of a lifetime. Of water and wine, and of generations of family working with nature. Our label depicts the rocky aquifer at our home vineyard, and the pristine springs that connect it to our land. We make exceptional wines that reflect our remarkable landscapes, pure waterways and passionate people.

ACCOLADES

Gold Medal – NZ International Wine Show 2022

Gold Medal – Marlborough Wine Show 2022

95 Points – Bob Campbell MW 2022

95 Points - Wine Orbit, Sam Kim 2022

95 Points – Candice Chow 2022

94 Points – David Walker-Bell 2022

94 Points – Wine Rater Chardonnay Tasting 2022

93 Points – Cameron Douglas MS 2022

92 Points – James Suckling 2022

5 Stars – Michael Cooper Buyers Guide 2022

Alcohol: 13.50%

Total acidity: 5.5g/l

Residual sugar: 0.9g/l

Bottle Barcode: 9421003772373

Carton Barcode: 19421003772387

