

CLASSIC



RAPAURA SPRINGS

PINOT NOIR – 2020

TASTING NOTES

Aromas of ripe cherry and dark plum fruits are complemented by a hint of spicy oak. Juicy fruit flavours are finely balanced with savoury truffle characters and a silky elegant finish.

WINEMAKING

2020 was a brilliant vintage. Dry, warm weather, followed by Marlborough's trademark cooler nights, helped to create intense aromatics and vibrant acidity. It would've been one of the smoothest harvests we have experienced, if it wasn't for COVID-19. The introduction of a nationwide lockdown to slow the spread of the virus coincided with the beginning of picking, bringing with it the very real possibility of shut-down, preventing us from harvesting our fruit. Our vineyard and winery teams moved incredibly fast to adhere to strict distancing and hygiene protocols to allow us to continue to operate. Each parcel was individually vinified, cold soaked and then fermented with a combination of wild and traditional Pinot Noir yeasts. The must was gently plunged three times a day to extract colour and tannin. After the wine was pressed off skins it underwent malolactic fermentation and was oak aged for nine months, before being blended and bottled.

THE STORY

Our Classic wines capture the most vibrant flavours of each variety. 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

Silver – CWSA 2021

91 Points – Sam Kim, Wine Orbit 2020

17.5 – Candice Chow, Raymond Chan Wine Reviews 2020

Alcohol: 13%

Bottle Barcode: 9421003772007

Carton Barcode: 19421003772035

