



LIMESTONE TERRACE VINEYARD PINOT NOIR – 2020

TASTING NOTES

Fine and fragrant, with floral, cherry and redcurrant fruit characters. The palate is complex with ripe red berry and plum fruits. Fresh thyme herbs complement the bright fruits and offer a lovely savoury element.

THE VINEYARD

The Limestone Terrace Vineyard is located in the Ward sub-region of Marlborough's Southern Coast. The close proximity to the ocean means the spectacularly rugged site is exposed to the cool southerly winds, which naturally inhibit yields. The soils are a mix of silt loam and loess overlaying greywacke gravels, sedimentary limestone and sandstone.

WINEMAKING

2020 would've been the perfect harvest, 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 that the industry would be 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. Our Pinot Noir grapes were carefully hand-harvested under these conditions. After harvest the Pinot Noir was cold soaked for five days, prior to wild fermentation. Whole bunch components (17%) were included for additional complexity. After fermentation, the must was pressed and the wine aged for ten months in French Oak, including 30% new oak.

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

- 95 Points – Bob Campbell MW 2022
- Excellent – Mark Henderson 2022
- 96 Points - Wine Orbit, Sam Kim 2022
- 95 Points – Candice Chow 2022
- 93 Points – Cameron Douglas MS 2022
- 19/20 – Joelle Thomson 2022
- 4.5 Stars – Yvonne Lorkin
- 4.5 Stars – Michael Cooper Buyers Guide 2022

Alcohol: 13.5%

Total acidity: 3.6g/l

Residual sugar: 0.5g/l

Bottle Barcode: 9421003771024

Carton Barcode: 194210037703

