

CLASSIC



RAPAURA SPRINGS

PINOT GRIS – 2022

TASTING NOTES

This delicious Pinot Gris has ripe and juicy stone fruit, pear, and quince flavours with a hint of spice. The luscious fruit flavours are balanced with a mouth-watering acidity.

WINEMAKING

The 2022 growing season began with significant rain, marking the end of three years of drought in Marlborough. A period of warmth in early December produced a welcome and better than average fruit-set. In late February we had a couple of significant rains which replenished the soil moisture levels that had reduced during summer. During the two weeks that followed we had cool days and nights which meant the acidities remained on the high side. Harvest coincided with the peak of New Zealand's Omicron outbreak, which put some pressure on staffing. Excellent teamwork meant we were able to harvest our fruit as it was ready, retaining vibrant acidity and concentrated fruit flavour. After a careful harvest, our Pinot Gris was taken straight to our winery for pressing. The juice was fermented at cool temperatures, using selected yeast strains, to capture the expressive fruit flavour and aromatics.

THE STORY

Each bottle of Rapaura Springs tells a story of a lifetime in Marlborough – of water, wine and of generations of family working with nature. 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 the Rapaura Springs that run through our home vineyard.

ACCOLADES

New Vintage

Alcohol: 13%

Bottle Barcode: 9421003771154

Carton Barcode: 19421003772226

