

CLASSIC



RAPAURA SPRINGS

PINOT GRIS – 2023

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 2023 growing season started with above average bunch numbers in most districts in Marlborough. Unsettled and cooler weather over flowering resulted in loose and lighter bunches, with the net effect of producing average yields across most varieties and regions. The weather around the time of veraison was unstable, and at times threatening. We just missed out on the destruction of the cyclone that hit the east coast of the North Island. The weather then settled into a pattern reminiscent of the harvests in the early 2000s. The nights were particularly cool, and this helped to arrest any small levels of botrytis that had started in the early unsettled weather. It was a vintage where patience was rewarded and those who waited harvested fully ripe grapes with concentrated flavours and classic acidity.

After a careful harvest when perfectly ripe, 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

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

Gold - NZIWS 2023

93 Points - Wine Orbit, Sam Kim 2023

93 Points - Candice Chow 2023

Alcohol: 13.0%

Bottle Barcode: 9421003771154

Carton Barcode: 19421003772226

