

CLASSIC



RAPAURA SPRINGS PINOT NOIR – 2022

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

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.

The Classic Pinot Noir is grown in a selection of Marlborough's subregions, renown for growing excellent Pinot Noir. After harvest, 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 twice a day to extract colour and tannin. After the wine was pressed off skins it underwent malolactic fermentation and was oak aged for ten 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

91 Points - Wine Orbit, Sam Kim 2023

Alcohol: 13%

Bottle Barcode: 9421003772007

Carton Barcode: 19421003772035

