



RAPAURA SPRINGS

RESERVE

RESERVE PINOT NOIR – 2019

TASTING NOTES

Rich aromas of berry fruit, plum and a subtle thyme character lead into flavours of vibrant dark fruit and a touch of spicy oak. Silky tannins combine with ripe fruit flavours and a delicate acidity for a finish that lingers.

THE STORY

Our Reserve wines are expertly crafted from selected vineyards with impressive flavour concentration and palate weight. 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

93 Points & 5 Stars – Sam Kim,
Wine Orbit 2020

WINEMAKING

Our Reserve Central Otago Pinot Noir is made from premium fruit grown in vineyards set among the rugged landscape of New Zealand's Southern Alps. The glacial based soils produce wines with fragrant, lush, fruit balanced by delicate acidity. Our Pinot Noir fruit was carefully harvested in the cool of the night to help preserve the fresh flavours from the vineyard. After harvest the fruit was cold soaked for five days to extract flavour, tannin and colour. Fermentation followed, in small open top tanks, using a selection of yeasts. The wine was plunged three times a day to extract colour and tannins from the skins. Select parcels were then allowed to macerate for an additional five days, further extracting colour and flavours after fermentation. After gently pressing the wine off skins, the wine underwent malolactic fermentation to soften the palate, before maturing in French oak for ten months, including 20% new oak.

Alcohol: 13.5%

Bottle Barcode: 9421003771314

Carton Barcode: 09421003771410

