



RAPAURA SPRINGS

RESERVE

CENTRAL OTAGO PINOT NOIR – 2021

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 delicate acidity.



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.

After harvest the fruit was cold soaked for five days to extract flavour, tannin, and colour. Fermentation followed, using a selection of yeasts. The wine was plunged twice a day to extract colour and tannin from the skins. Select parcels were then allowed to macerate for an additional five days, further extracting colour and flavour after fermentation. After pressing the wine off skins, the wine underwent malolactic fermentation to soften the palate, before oak maturation for 12 months.

ACCOLADES

5 Stars - Wine Orbit, Sam Kim 2023

92 Points, Excellent - Cam Douglas 2023

91 Points - Candice Chow 2023

Alcohol: 13.5%

Bottle Barcode: 9421003771314

Carton Barcode: 19421003771410

WINEMAKING

This Central Otago Pinot Noir is 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. A cooler growing season in the 2021 vintage resulted in small berries, with concentrated flavour and tannin structure. The Pinot Noir fruit was carefully harvested in the cool of the night to help preserve the fresh flavours from the vineyard.