



RAPAURA SPRINGS

RESERVE

PINOT GRIS – 2023

TASTING NOTES

Our Reserve Pinot Gris has inviting nashi pear, apricot, and rock melon aromas, with a hint of spice. Full of fruit character, but not too sweet, this off-dry wine is delightfully drinkable. The flavours linger long after your glass is empty.

THE STORY

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

Gold - New World Wine Awards 2023

Gold - Aotearoa Regional Wine 2023

Gold - Wine Awards of Aotearoa 2023

Gold - Marlborough Wine Show 2023

Silver - CWSA 2023

94 Points - Wine Orbit, Sam Kim 2023

94 Points - Candice Chow (Raymond Chan) 2023

92 Points - Bob Campbell MW 2023

91 Points – James Suckling 2023

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 harvesting, perfectly ripe Pinot Gris fruit was gently pressed, and the juice was floated and clean racked for fermentation. Selected yeast strains were used at cool and warm temperatures, giving the wine vibrant fresh fruit and a weighty textural element. The fermentation was stopped, slightly off dry.

Alcohol: 13.5%

Bottle Barcode: 9421003771475

Carton Barcode: 19421003771540
