



RAPAURA SPRINGS

RESERVE

MARLBOROUGH PINOT NOIR – 2021

TASTING NOTES

Our Reserve Pinot Noir has delicious red berry flavours and a full, rich palate. Spicy oak and silky tannins combine for an elegant, lingering finish.

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 2021

90 Points - Candice Chow,
Raymond Chan 2022

WINEMAKING

The 2021 vintage was one of the earliest and shortest on record. The growing season was the third in a series of drought vintages and the stress on the vines was compounded by a huge wind run. The combination of some early frost events and a poor flowering resulted in lower yields and smaller bunches than usual. This, combined with the dry conditions, has meant that disease levels are incredibly low this year, resulting in better flavours and pristine fruit with good concentration, good tannin and good colour. We're thrilled

with the concentration and intensity of flavour in our 2021 wines, this vintage will be one to remember. The fruit for our 2021 Reserve Marlborough Pinot Noir is from a selection of premium Pinot Noir vineyard sites throughout Marlborough. Extended hot and dry weather before the 2021 harvest allowed us to pick our Pinot Noir when perfectly ripe. After harvest, the fruit was cold soaked for around five days to extract flavour, tannins, and colour. Fermentation followed, in a selection of small open top tanks, using a selection of yeasts. Each ferment was plunged three times a day. The wine was left to macerate for three to five days before a gentle pressing off the skins. The wine was aged in French oak for 10 months, including 20% new oak.

Alcohol: 13.5%

Bottle Barcode: 9421003771079

Carton Barcode: 19421003771369
