



RAPAURA SPRINGS

RESERVE

SAUVIGNON BLANC – 2021

TASTING NOTES

This wine was created to redefine the Marlborough Sauvignon Blanc style. A real crowd pleaser, it is loved for its juicy, ripe flavours and restrained acidity. Each glass is brimming with succulent flavours of passionfruit, tropical fruit and crushed black currant leaf. The fruit flavour is balanced with crisp acidity and a distinct salty minerality, which combine to create a mouth-watering 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

92 Points – Wine Spectator 2022

90 Points – James Suckling 2021

Double Gold – CWSA 2021

Gold, 95 Points – New World Wine Awards 2021

93 Points, Top Value – Bob Campbell, The Real Review 2021

96 Points – Sam Kim, Wine Orbit 2021

94 Points – Candice Chow, Raymond Chan Wine Reviews 2021

WINEMAKING

2021 was another unique vintage, one of the earliest and shortest on record. The growing season was the third in a series of drought vintages, 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 Sauvignon Blanc for this wine is grown in the Dillons Point and Wairau sub-regions, known for expressive aromatics and ripe fruit flavour. We believe these sites grow the best Sauvignon Blanc in Marlborough. Our winery is the only facility in this sub-region, meaning our grapes are immediately pressed after harvest, minimising skin contact. This allows us to capture all the expressive aromatics and fruit flavour, without bitter phenolics. After pressing, the juice was settled and then cool fermented in stainless steel to retain the vibrant flavours and aromas. We use a variety of yeast strains to provide palate weight and complexity.

Alcohol: 13.5%

Bottle Barcode: 9421003771307

Carton Barcode: 19421003771403
