



RAPAURA SPRINGS

RESERVE

SAUVIGNON BLANC – 2022

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 citrus. 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 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

Champion Sauvignon Blanc
– New World Wine Awards 2022

Gold - China Wine & Spirits Awards 2022

95 Points – Wine Orbit 2022

93 Points – Wine Spectator and #3
Top Value Wine of 2023

93 Points – Cameron Douglas MS 2022

93 Points – Bob Campbell MW 2022

92 Points – Candice Chow 2022

90 Points – James Suckling 2022

90 Points – Wine Enthusiast 2022

Alcohol: 13%

Bottle Barcode: 9421003771307

Carton Barcode: 19421003771403

WINEMAKING

The 2022 growing season began with significant rain, marking the end of three years of drought in Marlborough. A period of warmth in early December produced a welcome and better than average fruit-set. In late February we had a couple of significant rains which replenished the soil moisture levels that had reduced during summer. During the two weeks that followed we had cool days and nights which meant the acidities remained on the high side. Harvest coincided with the peak of New Zealand's Omicron outbreak, which put some pressure on staffing. Excellent teamwork meant we were able to harvest our fruit as it was ready, retaining vibrant acidity and concentrated fruit flavour.

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.