



# RAPAURA SPRINGS

# RESERVE SAUVIGNON BLANC – 2023

## 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

#### 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 thathit 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.

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: 13.0%

Bottle Barcode: 9421003771307 Carton Barcode: 19421003771403