

RAPAURA SPRINGS

ROHE

ROHE DILLONS POINT SAUVIGNON BLANC – 2021

TASTING NOTES

This wine oozes ripeness, with expressive aromas of passionfruit, tropical fruit, blackcurrant and boxwood. The palate reflects the nose with intense fruit characters, balanced with a salty minerality and mouth-watering acidity. This wine is immediately expressive but will continue to drink well for the next three years.

THE SUB-REGION

Dillon's Point is defined by the confluence of the Wairau and Ōpaoa Rivers, near Marlborough's coast. The sub-region has deep, young, mineral-rich alluvial silts, layered over sand, which our Sauvignon Blanc vines thrive on.

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. After harvest, the Dillons Point Sauvignon

Blanc was gently pressed before individual parcels were batch fermented in stainless steel with selected yeast strains to retain the vibrant fruit characters unique to this sub-region.

THE STORY

Rohe, meaning territory in Te Reo Māori, is a range of wines that showcase Marlborough's sub-regions and share our perspective of a remarkable region. 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

Double Gold – NZIWS, 2020
Gold – NZIWS, 2019
Gold – Marlborough Wine Show, 2020
5 Stars – Michael Cooper's Buyers Guide, 2019
4.5 Stars & Top 10 (#10) – Cuisine Sauvignon Blanc Tasting, 2020
95 Points – Bob Campbell MW, 2020
94 Points – Cameron Douglas MS, 2020
18.5/20 – Joelle Thomson, 2020

Alcohol: 13.5%

Total acidity: 6.8g/l

Residual sugar: 3.6g/l

Bottle Barcode: 9421003772076

Carton Barcode: 1942100377208

