RAPAURA SPRINGS

ROHE

SOUTHERN VALLEYS PINOT NOIR - 2020

TASTING NOTES

Dark cherry, violet and cinnamon spice aromas complement red fruit, chocolate and subtle spice flavours on the palate. The fruit flavours are framed with supple tannins and a core of juicy acidity. This wine is immediately enjoyable but will continue to drink well for the next eight years.

THE SUB-REGION

The clay rich soils of the Southern Valleys sub-region naturally restrict vine vigour and produce Pinot Noir fruit with concentrated flavours and supple tannins. The subregion sits inland, away from the coast, with cooler evening temperatures during the critical ripening period. Some of the oldest hillside Pinot Noir plantings in Marlborough are found in this sub-region.

WINEMAKING

2020 was a brilliant vintage. Dry, warm weather, followed by Marlborough's trademark cooler nights, helped to create intense aromatics and vibrant acidity. It would've been one of the smoothest harvests we have experienced, if it wasn't for COVID-19. The introduction. of a nationwide lockdown to slow the spread of the virus coincided with the beginning of picking, bringing with it the very real possibility of shut-down, preventing us

from harvesting our fruit. Our vineyard and winery teams moved incredibly fast to adhere to strict distancing and hygiene protocols to allow us to continue to operate. The fruit for this wine was hand-harvested from vineyards planted with traditional Dijon clones, located in the Ben Morven, Waihopai and Omaka Valleys. The fruit was cold soaked for five days, prior to fermentation, which included 25% whole bunch. After fermentation the must was pressed and the wine aged for ten months in 225L French Oak Barriques, with a total of 32% new oak.

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

91 Points - James Suckling 2023

Alcohol: 13.5

Total acidity: 6.0g/II

Residual sugar: 0.4 g/l

Bottle Barcode: 9421003771734

Carton Barcode: 19421003771786



