

SOUTH BROOK VINEYARD PINOT NOIR - 2021

TASTING NOTES

Dark cherry and cassis fruits combine with notes of chocolate and five spice. Fine tannins add a textural element to this wine, which is complemented by generous, ripe dark berry fruits.

THE VINEYARD

The South Brook vineyard is located in the Fairhall Valley within the Marlborough Southern Valleys. This hill-side site has several microclimates, creating unique fruit characteristics, which combine for a complex and layered flavour profile. The clay soils in this vineyard are planted with traditional Dijon clones and produce Pinot Noir with intense dark cherry and berry characters.

WINEMAKING

The 2021 vintage was one of the earliest and shortest on record. The growing season was the third in a series of drought vintages and 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 fruit for this wine was hand-selected in the cool of the morning, then taken straight to the winery. Our Pinot Noir was cold soaked for five days, prior to wild fermentation. Whole bunch components (10%) were included for additional complexity. After fermentation, the must was pressed and the wine aged for ten months in French Oak, with a total of 55% new oak.

THE STORY

Our Single Vineyard wines hail from premium vineyard sites and represent the best of our 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

93 Points – James Suckling 2022

17 Points – Janice Robinson 2023

Alcohol: 13.5%

Total acidity: 5.9g/l

Residual sugar: 0.4g/l

Bottle Barcode: 9421003772434

Carton Barcode: 19421003772448

