

CLASSIC



RAPAURA SPRINGS

SAUVIGNON BLANC – 2022

TASTING NOTES

Pure and vibrant with layers of passionfruit, tropical fruit and ripe citrus. Juicy fruit flavours and soft acidity combine to deliver a mouth-watering finish. Capturing all the trademark sub-regional flavours of Marlborough, this Sauvignon Blanc is sure to impress.

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.

Our 2022 Sauvignon Blanc was carefully harvested, then taken straight to our winery located in the lower-Wairau valley. The fruit was gently pressed, and batch fermented, using a variety of yeast strains at cool temperatures to capture the vibrant fruit flavours and aromatics from our Marlborough vineyards.

THE STORY

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. This quintessential Marlborough Sauvignon Blanc is packed full of fresh passionfruit, tropical and citrus flavours.

ACCOLADES

New release

Alcohol: 12.5%

Bottle Barcode: 9421003771161

Carton Barcode: 19421003771199

