



RAPAURA SPRINGS

RESERVE

2014 MARLBOROUGH SAUVIGNON BLANC

RAPAURA SPRINGS

The journey of this Rapaura Springs wine begins far from our vineyards, at a point where the earth claims a share of the Wairau River. After a 6 month journey through a rocky aquifer, the water is released to a spring that weaves through our vineyard. This spring, depicted on our label, provides both the crystal clear, pure, water for our vines and guides the philosophy behind our family winery.

WINE MAKING

Our Rapaura Springs Reserve Sauvignon Blanc is made from the best parcels of fruit from our harvest. The vineyards had a nice, balanced, crop at harvest time and the fruit was ripe and showed excellent varietal intensity. Once pressed, the juice was cool fermented in stainless steel to retain the clean, crisp fruit flavours from the vineyard. Our Reserve Sauvignon Blanc beautifully captures the diversity of flavours found within the Marlborough sub-regions. The Rapaura sub-region brings generous ripe fruit flavours, the Wairau Valley the passionfruit, the Waihopai adds a flinty or mineral element and the Awatere Valley provides the luscious herbal and gooseberry notes.

WINEMAKER'S TASTING NOTES

A premium selection, our Reserve Sauvignon Blanc exhibits an array of lively aromas such as guava, feijoa, kaffir limes. Pungent passionfruit and tropical fruit notes are underscored by a jalapeño and fresh herbal element. On the palate our Sauvignon Blanc is layered with concentrated flavours, shows great palate weight and has an attractive, flinty, mineral aspect. The finish is persistent, flavourful and framed by a beautiful, crisp, and mouth-watering acidity.

FOOD MATCHES

This wine is versatile and would pair well to a wide range of white meat and seafood dishes. Try with your favourite shellfish meal, creamy rock oysters or a Thai Green curry.

AWARDS AND REVIEWS

GOLD MEDAL: New Zealand International Wine Show 2014

APPELLATION

Sub-regions
Harvest date
Harvest brix

Marlborough
Awatere, Lower Wairau, Upper Wairau and Waihopai
2nd April to 14th April 2014
20.8 - 22.8° Brix

WINE ANALYSIS

Alcohol
Residual sugar
pH
Titrate acidity

13%
4.8 g/l
3.26
7.3 g/l



RAPAURA SPRINGS, THE PLACE WE CALL HOME, IS WHERE WE LIVE AND CREATE WINES OF CHARACTER AND BEAUTY. OUR GOAL IS TO ENHANCE THE ENVIRONMENT AROUND US THROUGH SUSTAINABLE VINEYARD PRACTICES THAT WILL LEAVE A NATURAL LEGACY FOR FUTURE GENERATIONS

