

RAPAURA SPRINGS BOULDEVINES VINEYARD CHARDONNAY 2024



\$39.99

Product Code:	6827	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	14.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		
Producer:	Rapaura Springs		



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TASTING NOTES

Trophy for Champion Wine of the Show - Marlborough Wine Show 2025

Trophy for Champion Chardonnay - Marlborough Wine Show 2025

Gold Medal - Marlborough Wine Show 2025

Gold Medal - New Zealand International Wine Show 2026

Gold Medal & 95/100 - Decanter World Wine Awards 2026

Winery notes (2024 Vintage)

VINO FINO

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"Complex and enticing grapefruit, citrus and white peach characters are complemented by struck-flint, spice and vanilla. In the glass the wine is loaded with texture. Stone fruit and citrus are underpinned by a flinty mineral flavour and toasty complexity. The wine has great balance and length and will reward cellaring for the next five years.

The Bouldevines Vineyard is located at the entrance to the Omaka Valley, inland from the coast. This vineyard sits in the Southern Valleys, with soils that are stony, alluvial, and free draining. The inland location is cooler, allowing the Chardonnay grapes to achieve optimum ripeness and expressive fruit flavour, while retaining vibrant acidity. These special vines are 27 years old, giving the grapes more concentrated depth of flavour and the ability to express the unique characteristics of the Bouldevines Vineyard.

The fruit for this wine was hand-selected and hand picked, then take straight to the winery and whole bunch pressed. After pressing, the juice was mixed together and then later transferred into a selection of 500 litre French oak barrels. 36% of these were new oak. The wine completed wild fermentation and full malolactic fermentation in the barrels, before aging for 10 months."

5 Stars & 95/100 Sam Kim, Wine Orbit, June 2025 (2024 Vintage)

"Wonderfully complex and enticing, the wine shows golden peach, vanilla, roasted hazelnut, and brioche characters with a hint of lemon zest. The concentrated palate delivers richly textured mouthfeel with finely pitched acidity, finishing persistent and satisfying. Splendidly composed and structured with refinement and finesse."

19/20 & Wine of the Week, JoelleThomson.com, June 2025 (2024 Vintage)

"Rapaura Springs Bouldevines Vineyard Chardonnay is a complex, toasty, complete style of wine with a full body and savoury aromas of toasted almonds, cedar, a hint of nutmeg and salted caramel flavours in a creamy textural wine in which every sip lingers. This is excellent Chardonnay with great flavours for enjoying now and the structure to see it develop for four to five years more."

Rated Excellent & 93/100 Cameron Douglas MS, August 2025 (2024 Vintage)

"An excellent bouquet of ripe fruits led by citrus then stone with a frame of flinty mineral, a positive reduction quality, then wood spice and stony earth-smoke complexities. Full-bodied and creamy on the palate, dry with plenty of core fruit flavours that reflect the bouquet, peach and nectarine then grapefruit and barrel spices. There's a super fine fruit and wood tannin texture and along with acidity delivers a wine of complexity and lots of style. Best drinking from 2025 through 2030."

5 Stars & 19/20 (95) Candice Chow, Raymond Chan Wine Reviews, June 2025 (2024 Vintage)

"Bright, even, pale yellow. The nose is full, with aromas of struck-match, roasted hazelnuts, stonefruit and citrus elements. Medium-full bodied, with aromas of white peach and lemon curd, with suggestions of pineapple, entwined with grapefruit peels, roasted hazelnuts, spice, and struck-match. The fruit is ripe with excellent flavours and flows smoothly on a refined, creamy mouthfeel, alongside enlivening acidity, lending a long, toasty finish. This Chardonnay possesses power and elegance, with an immediate appeal and ageing potential. Match with roasted guinea fowl and pork chop over the next 6+ years. Fruit from Omaka Valley in the Southern Valleys, handpicked, whole bunch pressed, transferred to 500-litre barrels, wild fermented, underwent full MLF, aged 10 months in barrels, 36% new oak. 14% alc."

CONTACT VINO FINO

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OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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