

## RAPAURA SPRINGS RESERVE PINOT GRIS 2024



**\$16.99**

**Trophy and 3 Golds Medals!** Full of fruit character, this off-dry Pinot Gris is delightfully drinkable

Product Code:	4956	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	14.0%
Variety:	Pinot Gris	Grape:	100% Pinot Gris
Producer:	<a href="#">Rapaura Springs</a>		



New  
Zealand  
Wide  
Delivery



Free Shipping  
for Christchurch  
orders \$150.00  
and over



Click &  
Collect  
available

[VIEW PRODUCT ONLINE](#)

### TASTING NOTES

**Trophy for Champion Pinot Gris - Aotearoa Regional Wine Competition 2024**

**Gold Medal - Aotearoa Regional Wine Competition 2024**

**Gold Medal - Marlborough Wine Show 2024**

**Gold Medal - The National Wine Awards Aotearoa New Zealand 2024**

# VINO FINO

Explore a World of Wine

Year-in year-out the Rapaura Springs Reserve wines offer some of the best value in our shop. Throw in what Rapaura Springs call "*one of the best vintages this region (Marlborough) has ever seen*" and you get the idea that this seriously over delivers for the price. Already with a champion Pinot Gris trophy under its belt, this mouth filling and rich white is full of spice and all things nice - excellent drinking!

## Winery notes (2024 Vintage)

"Our Reserve Pinot Gris has inviting nashi pear, apricot, and rock melon aromas, with a hint of spice. Full of fruit character, but not too sweet, this off-dry wine is delightfully drinkable. The flavours linger long after your glass is empty.

The near-perfect conditions during vintage ensured our Pinot Gris was harvested at full physiological ripeness, while some cooler evening conditions during harvest ensured that acidity was kept in balance. ***This must be one of the best vintages this region has ever seen!***"

## 5 Stars & 94/100 Sam Kim, Wine Orbit, June 2024 (2024 Vintage)

"This is gorgeously ripe and fragrant on the nose with apricot, Nashi pear, Gala apple and lemon peel aromas, followed by a succulent palate offering terrific fruit intensity and persistency. Delightfully expressed with excellent fruit purity, making it fabulously drinkable. At its best: now to 2027."

## 5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, August 2024 (2024 Vintage)

"Bright, even, pale yellow. The nose is exuberant and packed with aromas of Nashi pear, green apple, blossom and bee pollen. Medium-bodied, aromas of Nashi pear, green apple entwined with blossom, bee pollen and a touch of ginger. The fruit is fresh with incredible vibrancy and presence; the blossom grew into ripe floral fragrances and left a long lingering finish. An expressive and elegant Pinot Gris with vibrant fruit and thirst-quenching acidity. Match with fish tacos and pulled pork over the next 3 years. Fermented to 14% alc."

## 92/100 Cameron Douglas MS, July 2024 (2024 Vintage)

"Vibrant and new with a bouquet filled with scents of green pears and apples, quince and lees. There's a distinctive new release energy from lees and So2, a bouquet with attributes fighting for attention. Crisp and dry, plenty of texture and fruit spice, lees and flavours. Fruit and non fruit flavours mirror the bouquet accentuated by a crisp acid line and energy. Best drinking from Summer 2025 through 2027."

## 90/100 Stephen Wong MW, The Real Review, January 2025 (2024 Vintage)

"Rapaura Springs is consulted to by flying winemaker Matt Thomson of St. Clair fame. This distinctly off-dry (5.7 grams per litre sweetness) style reflects the dry, sunny and windy 2024 vintage with its ripeness and aromatic intensity. A very charming, sweeter pinot gris which is an affordable guilty pleasure.

Heady, estery aromas of sweet pear and apple blossom soar from the glass. The palate is silky and hedonistic as the mid-weight pear flavours take on some herbal spice and a lightly chewy phenolic edge to balance the honeyed, off-dry finish. Very primary at this young stage, it's a crowd-pleasing, showy pinot gris which is all about ripe, sweet fruit."

## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

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

## VISIT VINO FINO

188 Durham St South,  
Christchurch