RAPAURA SPRINGS RESERVE SAUVIGNON BLANC 2024

Explore a World of Wine



\$16.99

Consistently overdelivering on deliciousness and outstanding value!

Product Code:	5136	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Sauvignon Blanc	Grape:	100% Sauvignon Blanc
Producer:	<u>Rapaura</u> Springs		2.0.10
New Zealand Wide Delivery	for Christchurch Colle orders \$150.00 avai		

VIEW PRODUCT ONLINE

TASTING NOTES

Gold Medal - New Zealand International Wine Show 2024

A new vintage release and another winner. This is consistently one of the most popular Sauvignons we sell, loved for its succulent flavours of passionfruit, tropical fruit and citrus, with a mouth-watering finish.

"If this is not Marlborough's most consistently top Sauvignon Blanc, it is certainly the best value." Bob Campbell, MW

Winery notes (2024 Vintage)

"Influenced by Marlborough's memorable style, we've created an exuberant Reserve Sauvignon Blanc from Dillons Point, the most expressive subregion. Grown in alluvial soils with coastal influences, this wine has a unique salty minerality, ripe tropical and stone fruit flavours with impressive palate weight. Wrapped up with a mouth-watering finish, this is our very own

VINO FINO Explore a World of Wine

signature style."

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

"Intensely aromatic and instantly appealing, the wine shows passionfruit, kiwifruit, kaffir lime and jasmine aromas. The palate delivers excellent concentration and fruit power, wonderfully supported by fleshy texture and juicy acidity, making it exuberant and highly enjoyable. At its best: now to 2027."

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

"Bright, even, pale yellow with a slight green hue. The nose is pure and fresh with aromas of guava, peach, citrus, nettle and crushed rocks. Medium-light bodied, aromas of guava and peach melded with grapefruit, zest, nettle, fennel and crushed rocks. The soft palate is packed with attractive aromatics; gentle yet invigorating acidity leads a fluid mineral flow to linearity. This irresistible Sauvignon Blanc possesses detailed, crisp layers and a lively, lingering presence. Match with crispy arrowhead squid and sole with brown butter over the next 3 years. Fruit from Dillons Point, fermented cool to 13%."

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

"A classic bouquet of ripe citrus and myriad fresh orchard fruits with a tropical twist. There's also a touch of elegance with a more curvaceous satin frame as the wine touches the palate. No mistaking the energy and firs of a youthful wine, definitive acidity and core fruit and mineral attributes. Fleshy, fruity, bright and ready, a wine best enjoyed from 2024 through 2027. Excellent with food including cheese. I tried this wine with Barry's Bay Parmesan, they liked each other a lot."

CONTACT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz 10am to 6pm - Monday to Friday 10am to 5pm - Saturday *Closed Public Holidays*

OPEN HOURS

VISIT VINO FINO

188 Durham St South, Christchurch

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