

RAPAURA SPRINGS ROHE BLIND RIVER SAUVIGNON BLANC 2023



Original price was: \$26.99. **\$19.99** Current price is: \$19.99.

Rapaura Springs have produced a fantastic five star single vineyard sauvignon from the Awatere

Product Code:	3703	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Awatere Valley	Alcohol:	13.5%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc		
Producer:	Rapaura Springs		



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TASTING NOTES

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Gold Medal - New Zealand International Wine Show 2023

One of the special single vineyard wines, this is from the Blind River area of the Awatere, the "driest, coolest and most windswept sub-region in Marlborough" - the vineyard is beside State Highway #1 just before Seddon heading north.

Rapaura Springs makes more small batches than any large wine company in Marlborough, this allows them to keep each vineyard and sometimes multiple batches from one vineyard separate until blending. This is an incredibly complex way of making wine, but they believe the results validate what they do.

There is no mistaking this with punchy aromatics and flavours and the quality is clearly evident on the palate. **This is an excellent Sauvignon Blanc.**

Winery notes (2023 Vintage)

"Intensely aromatic with lemongrass and ripe citrus aromas and concentrated fruit flavour. The palate is weighty with mouth-filling layers of ripe grapefruit, lemongrass, and melon. The mouth-watering acidity helps drive a lengthy finish.

Blind River is the driest, coolest, and most windswept sub-region in Marlborough. Grapes grown here develop unique and intensified flavours as the grapevines are naturally restricted. The soils in this region are typically free draining, with a diverse composition of stone materials."

5 Stars Michael Cooper, October 2023 (2023 Vintage)

"Grown in the Blind River district, south of the Awatere Valley, and fermented in stainless steel tanks, the pale lemon/green 2023 vintage is instantly attractive. Weighty and vibrant, it has tropical fruit and herbaceous flavours, showing impressive delicacy and depth, fresh acidity, and a long, basically dry (4.3 grams/litre of residual sugar), finely poised finish."

5 Stars & 94/100 Sam Kim, Wine Orbit, August 2023 (2023 Vintage)

"It's fabulously aromatic on the nose with feijoa, green rockmelon, jalapeno and jasmine aromas, leading to a delectably appealing palate delivering terrific fruit richness backed by bright acidity, offering excellent drinking. At its best: now to 2028."

Rated Excellent & 94/100 Cameron Douglas MS, September 2023 (2023 Vintage)

"Pungent and precise aromas of tropical fruits and fresh herbs, stony soils and white fleshed orchard fruits. All these scents turn into flavours on the palate plus sweet grapefruit and a white spice highlight. Well made and refreshing with plenty of acidity and power. Best drinking from 2023 through 2027."

19/20 Joelle Thomson, September 2023 (2023 Vintage)

"Blind River is on the southern coast of Marlborough and is a dry, cool climate within the vast Marlborough region, which comes through in the high acidity and zesty lemongrass aromas in this wine. This is a succulent wine with complex citrusy layers of roasted lemon, ripe grapefruit and a hint of fresh herbs and melon, all combined in a mouth filling, almost full bodied and smooth textural Sauvignon Blanc. A top wine from a great producer, which highlights the cooler side of Marlborough and great winemaking. Great wine to match with panfried fish with salsa verde."

5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, September 2023 (2023 Vintage)

"Bright, even, pale yellow with a light green hue. The nose is attractive, with impressive layers of Thai basil, fennel and capsicum underlying elderflower, white cassis, guava and oyster shell aromas. Medium-light bodied, aromas of cassis, guava and elderflower at core, entwined with Thai basil, fennel, capsicum and saline. The mouthfeel is slightly chalky, with minerals clinging to the palate. Vibrant yet soft acidity flows effortlessly to a lengthy, moreish closing. Match with clams XO sauce and calamari over the next 3 years. Fermented in stainless steel with selected yeast strains to 13.5% alc, 4.2 g/l RS."

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CONTACT VINO FINO

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<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

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