

RAPAURA SPRINGS ROHE BLIND RIVER SAUVIGNON BLANC 2026

Award badge and or type unknown **\$20.99**

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Product image

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

Gold Medal - New Zealand International Wine Show 2026

The new 2026 Rapaura Springs Rohe Blind River Sauvignon Blanc has just landed, following an extraordinary run for the 2025 vintage, which scored 97/100 and Best in Show at the Decanter World Wine Awards. We think this 2026 may be even better, and certainly one of the standouts so far from this excellent vintage.

This comes from Blind River in the Awatere Valley, one of Marlborough's coolest, driest and most windswept sub-regions, and the resulting wine has real intensity and character. The 2026 is hugely aromatic, with lemongrass, yellow citrus and plenty of concentration through the palate, balanced by mouth-watering acidity and a long, bright finish.

We tried this new release recently and were seriously impressed. There is plenty of classic Marlborough punch here, but also texture, depth and complexity that sets it apart from the crowd.

It has already picked up a Gold Medal at the 2026 NZIWS, and based on what is in the bottle, we would not be surprised to see plenty more accolades follow.

VINO FINO

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Winery notes (2026 Vintage)

"Intensely aromatic with lemongrass, yellow citrus and an unforgettable richness on the palate. The mouth-watering acidity helps drive a lengthy finish. This wine is immediately expressive and will continue to drink well for the next five years.

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."

Reviews for the 2025 vintage below...

DWWA Judges' Comments (2025 Vintage)

"This is the sixth Marlborough Sauvignon Blanc to feature in our Best In Show selection – and of those six, half have carried an Awatere Valley origin, suggesting that this may prove to be one of the finest of Marlborough's sub-regions. This is a hugely impressive wine. Silver in colour, it has arresting vitality and energy on the nose, but unusual complexity, too: melon, mango, pear, Japanese citrus, resin, thyme and rue were among the notes our judges detected, woven together with great skill and discernment, and with no note dominating or lacking refinement. On the palate it's excitingly flavoury in all of the ways the aromas sketched out – yet it's also soft, complex, textured and hauntingly savoury as well as floral and fruity. 2026 was an outstanding DWWA year for New Zealand Sauvignon, and this layered, high-finesse yet at the same time amply drinkable wine had to see off many competitors to win its place in the Top 50."

93/100 Erin Larkin, RobertParker.com, Wine Advocate, April 2026 (2025 Vintage)

"The 2025 Rohe Blind River Sauvignon Blanc leads with a nose steeped in pressed flowers, musk sticks, pineapple husk, passion fruit notes and green olive tapenade. It has a softness to it, which I find very attractive. In the mouth, the wine is concentrated and punchy—it stops for nothing across the palate—and forges through the powerful, almost explosive finish. There's a lot going on here, and it all works."

93/100 David Walker Bell, WineFolio.co.nz, June 2026 (2025 Vintage)

"A translucent, shining silver colour in the glass. Brightly aromatic, with vibrant notes of yuzu, melon, blackcurrant, crushed green herbs, lemongrass, mandarin and pear. Complex but also packs a punch – from the nose through to the back of the palate. Savoury elements of white pepper, crushed shell and nettle mix with those fresh, direct fruits from the bouquet. A smooth, soft texture then swaddles the exit, with a mouth-watering and more-ish finish of good length."

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

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