

# RAPAURA SPRINGS

# CLASSIC SAUVIGNON BLANC 2025



*leaving nature to it*

## TASTING NOTES

Pure and vibrant with layers of passionfruit, tropical fruit and ripe citrus.

Juicy fruit and soft acidity combine together and deliver a mouthwatering finish.

This 'Classic' Sauvignon Blanc encompasses all the trademark flavours of our trusted Marlborough region.

## WINEMAKING

The 2025 vintage was one where patience was rewarded. The warm and sunny weather in the later months of 2024 made perfect conditions for an abundance of grapes.

The cooler months in early 2025 delayed harvest as we patiently waited for the grapes to reach optimum ripeness.

Our grapes were immediately pressed, minimising skin contact, allowing us to capture expressive aromatics and vibrant flavours. We use a variety of yeasts for fermentation to provide palate weight and complexity.

## OUR STORY

Natural springs emerge through rocks, crystal clear at our family home vineyard in the Rapaura sub-region of Marlborough.

## FOOD PAIRING

This wine can be enjoyed on its own or paired with seafood, chicken, salads and pasta dishes.

## TECHNICAL INFO

Alcohol: 13.0%  
Acidity: 6.9g/L  
Residual Sugar: 4.6 g/L

## ACCOLADES

Wine Orbit, Sam Kim - 93 Points, 5 Stars

Historically consistent quality:

- New Zealand Wine Producer of the Year
- Worlds best Sauvignon Blanc at IWSC London
- Wine Spectator Top 100 (#41) and 92 points. Vintage 2021

