

RAPAURA SPRINGS



Leaving nature to it

RESERVE SAUVIGNON BLANC 2025

TASTING NOTES

Influenced by Marlborough's memorable style, we've created an exuberant Reserve Sauvignon Blanc from Dillons Point, the most expressive sub-region.

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 signature style.

Technical Info

Alcohol: 13.0%
Acidity: 7.2 g/L
Residual Sugar: 5.1 g/L

ACCOLADES

Sam Kim, Wine Orbit - 94 Points / 5 Stars

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

The natural, pure water springs emerge through rocks, crystal clear at our family home vineyard in the Rapaura region of Marlborough.

The springs influence how we make our wines and tend to our vineyards.

We are committed to making consistently world class wines, that reflect the purity, soul and unique identity of our diverse region.

