

ROHE RAPAURA SAUVIGNON BLANC 2024



The word 'ROHE' means territory.

THE SUB-REGION

The Rapaura sub-region is one of the oldest and most recognised sub-regions of Marlborough, formed on the floodplain of the Wairau River. Our vineyards are located in the eastern part of Rapaura, with deep, even, fertile soils which grow strong vines that can be dry-farmed.

TASTING NOTES

Vibrant aromas of black and white currant follow through to the palate with a layer of stone fruit and refreshing acidity. This wine is immediately appealing but will continue to evolve over the next five years.

TECHNICAL INFO

Alcohol: 14.0%

Total acidity: 7.3 g/L

Residual sugar: 3.9g/L

pH: 3.36

VINTAGE REPORT & WINEMAKING

Cool weather during the critical flowering period resulted in less fruit on the vine than normal. After flowering, the summer was consistently hot, dry and windy. This, combined with cooler evenings, helped to retain acidity, creating the perfect ripening conditions. The lighter crop and bunch structure allowed for increased airflow, which reduced risk of disease, resulting in some of the best Sauvignon Blanc we have ever harvested from this sub-region.

Once harvested, the fruit was gently pressed. Juice was fermented in stainless steel, with selected yeast strains to enhance aromatics, thiol development and palate weight. After fermentation, the best parcels were selected before the wine was kept on lees for three months, prior to bottling.

VINEYARD DETAILS

Soil types: Selwyn deep silt, Hynds deep silt and small volumes of Temuka deep clay.

Selected area: 29 ha

Average vine age: 18.5 years

Clonal information:
Rootstock 3309, 3306, 101-14, Schwarzmann.

Scion material: MS

SEASONAL CONDITIONS

Rainfall: 526 mm | LTA: 650mm

Growing degree days: 1283 | LTA: 1239

Average diurnal temperature fluctuation: 18.8°C.

ACCOLADES

93 points - NZ IWS 2024

96 points / Gold - Decanter World Wine Awards

95 points / Gold - IWC 2025

Gold - Sauvignon Selection by CMB 2025

