

RIMAPERE
2024
MARLBOROUGH



Baron Benjamin de Rothschild had the real desire to create his own sauvignon blanc. He purchased around 24 hectares of vineyard, ideally situated on the prestigious Rapaura Road, in the heart of the Marlborough region of New Zealand. This area's cool climate is perfect for ripening high quality Sauvignon Blanc grapes and providing them with their typical lemon and grapefruit flavours, together with crisp acidity. The wines come from a single vineyard named Rimapere, meaning "five arrows" in Māori and simultaneously honours the Rothschild's family coat of arms (five arrows symbolising the five sons of dynasty founder Mayer Amschel Rothschild) and traditional New Zealand culture...

THE VINEYARD AREA : 24 ha
BLEND : 100% sauvignon blanc
ALCOHOL : 13.0%

THE VINEYARD

SOIL TYPE: Rapaura Series, Stony Soil free draining, with a small Silty top layer
AVERAGE AGE OF THE VINES: 21 years
VINE DENSITY: 2 220 vines/ha
GRAPE VARIETIES: 100% Sauvignon blanc
PRUNING: Cane pruned (Guyot type)
VINE MANAGEMENT: Regenerative viticulture – certified organic
HARVEST: Mechanical picking
HARVEST PERIOD: 21st March

THE WINE

WINEMAKING: Gentle pneumatic pressing, cold settling, fermentation in temperature controlled stainless steel tanks for 3 weeks (11 to 16°C)
AGEING: Stainless steel vats
AGEING DURATION: 4 months

TASTING COMMENTS



Bright pale straw with lustrous green hues



With classic Marlborough zest and lift, this wine displays the scents of spring with notes of white blossom, citrus and lemon sherbet.



The result of a classic year, with a low crop and ripe fruit. Citrus and passionfruit notes with a full flavoured mid-palate from concentrated fruit with the distinctive Rapaura flinty and mineral finish.



1 to 3 years.

FOOD & WINE PAIRINGS

Can be enjoyed on its own as an aperitif or with a carpaccio of scallops

