



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE SAUVIGNON BLANC 2025

TASTING NOTES

This is a complex wine in which an intense tropical fruit spectrum, with underlying hints of floral spice, is balanced by a chalky, mineral and citrus influenced palate. The finish is long, poised and elegant, classically focused with a fine vein of acidity.

VINTAGE OVERVIEW

A mild dry winter was followed by very favourable weather conditions during flowering and fruit set, which produced increased yields compared to recent vintages. The warm settled weather continued through late December resulting in exceptional canopy health, before an extended period of cooler weather through January helped bring development back in line with the long-term average.

The ripening period was characterised by a return to the long hot windy days which Marlborough is renowned for, which helped reduce disease pressure and promote intense flavour and aroma development. This dry weather continued throughout harvest, without any significant rainfall events until the end of March, when harvesting paused for a few days to allow the vineyards sufficient time to dry out. Targeted yield management ensured the vines maintained a healthy crop level, with exciting potential shown by our younger vineyards that are producing intensely concentrated wines as they become more established.

VINIFICATION

Two very special parcels of fruit were harvested from specially selected rows from our two most expressive terroirs, Home Block and Cravens.

Hand harvested in the cool hours of the early morning, the whole bunches were gently pressed and the juice fermented in a selection of carefully curated French oak Hogshead and cigar shaped barrels. Extended time sur lees has provided a wonderful textural element and weight to the palate of this wine.

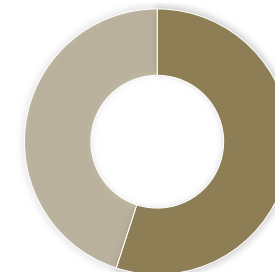
Cravens holds a special place in both the history and future of Rose Family Estate, having been originally farmed by the Rose's as far back as the early 1900's. It came back into family ownership in 2022 and now represents one of our most distinctive and exciting sites. The unique soils and proximity to the river produce intensely aromatic wines, with a vibrant mineral backbone and incredible length, showcasing the best of Rapaura and it's distinctive wines.

FLAVOUR PROFILE

Tropical fruit		Citrus	
Mineral		Spice	
Floral			

VINEYARD COMPOSITION

Home Block	
Cravens	



TECHNICAL DATA

Harvested 25-29 March 2025

Alc	13%
RS	0.69g/L
TA	7.2g/L
pH	3.07

