

RIMAPERE PLOT 101
2022
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**. "101", is the name of the plot selected for this rare expression and the **alternative wine style** of Rimapere. The vineyard 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 : 12,5 %



THE VINEYARD

SOIL TYPE: Rapaura Series, stony soil free draining, with a small silty top layer

AVERAGE AGE OF THE VINES: 22 years

VINE DENSITY: 2 222 vines/ha

GRAPE VARIETIES: 100% Sauvignon Blanc

PRUNING: 2 Cane pruned (Guyot type)

VINE MANAGEMENT: Regenerative management

HARVEST: Hand picking

HARVEST PERIOD: March 2022

THE WINE

WINEMAKING: Gentle pneumatic pressing of the whole bunches, cold settling, fermentation in barrels and in temperature controlled stainless steel tanks up to 4 weeks (11 to 18°C).

AGEING: 50% barrels with 20% new puncheons.

AGEING DURATION: 6 months

PRODUCTION : 26 000 bottles

TASTING COMMENTS



This wine has a bright green gold colour with a depth of viscosity.



The essence of this wine is the harmony between the various layers of aromatic Sauvignon and the complexity of the winemaking process which adds finesse and structure. With subtle citrus and a touch of varietal zest, the wine has layers of lemon curd and subtle vanilla from the new and mature French oak barrels.



The hand picking, whole bunch pressing and delicate juice extraction leads to a wine of purity, finesse and texture. A long and subtle palate of stone fruit and white flowers with a persistence and acid balance that has you coming back for more.



2 to 5 years of bottle maturation will add further complexity and concentration.

FOOD & WINE PAIRINGS

Will accompany fresh fish, seafood, white meat in sauce, various fresh cheeses and citrus fruit desserts.

The sommelier's choice : The tension of this Sauvignon Blanc will contrast with the smoothness and greediness of Brie de Meaux Fermier AOP. Its fruity notes will be the best condiment for this exceptional cheese.

RATINGS & COMMENTS

93/100 Candice Chow

4* Gavin Hubble