

RIMAPERE
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. The wines come from a single vineyard named Rimapere, meaning "five arrows" in Maori 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: 20 years

VINE DENSITY: 2 222 vines/ha

GRAPE VARIETIES: 100% Sauvignon Blanc

PRUNING: Cane pruned (Guyot type)

VINE MANAGEMENT: Seasonal planted mixed swards of wild flowers, legumes, grains and brassicas

HARVEST: Mechanical picking

HARVEST PERIOD: 23rd to 25th March 2022

THE WINE

WINEMAKING: Gentle pneumatic pressing, cold settling, fermentation in temperature controlled stainless steel tanks for 3 weeks (11 to 18°C)

AGEING: Stainless steel vats

AGEING DURATION: 5 months

PRODUCTION : 150 000 bottles

TASTING COMMENTS



This wine has a bright, pale straw color with shimmering green hues



It boasts of a classic Marlborough taste, featuring the refreshing scents of spring with hints of white flowers, lemon sherbet, and citrus.



The wine has a full-flavored middle, thanks to its concentrated fruit, which offers citrus and passionfruit flavors. The wine's distinct Rapaura flinty and mineral finish provides an exceptional taste.



1 to 3 years.

FOOD & WINE PAIRINGS

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

The sommelier's choice : Breton lobster and Rimapere Sauvignon Blanc, two products that are geographically opposed but very similar in taste. This pairing promises a delightful harmony of flavors and a nuanced bouquet.

RATINGS & COMMENTS

GOLD MEDAL Sakura Women Japan Awards 2022

90 pts Tina Gellie DECANTER 2023