



GRAPE-TO-GLASS

wines worth sharing

Rimapere 'PLOT 101' Sauvignon Blanc 2022

Grape Varietal:	100% Sauvignon Blanc
Growing Region:	Marlborough - New Zealand
Director / Winemaker:	Anne Escalle - *(joined in 2019)



This picturesque estate was actually purchased by the Edmond de Rothschild Heritage Group in 2012. The 24-hectare property is located in the renowned Rapaura district at the heart of the Marlborough wine region. Benjamin de Rothschild (who sadly passed away in 2021) decided to create a world-class Sauvignon Blanc under the name Rimapere. Rimapere means 'Five Arrows' in Māori, a term that pays tribute to both the Rothschild family coat of arms (five arrows, symbolising the five sons of dynasty founder Mayer Amschel Rothschild) - and the traditional New Zealand culture.

Rimapere's iconic turquoise colour on the label was inspired by the mesmerising hue sometimes seen in the Wairau River that runs near the vineyards. This area's cool climate is perfect for ripening high quality Sauvignon Blanc grapes and this so called '101' is the name of the plot selected for this confident expression. A small portion of the fruit for this wine was hand-picked, and on arrival the whole bunches gently pressed and cold settled before fermentation in barrels (50% oak barrels with 20% new puncheons) and in temperature controlled stainless steel tanks (15° - 18°C) for around 4 weeks. After vinification the wine was then allowed to develop with minimal intervention for around 6 months before release.

On the nose delicate aromas of citrus fruits, grapefruit, fresh flowers and subtle dried herbs. This wine has an elegant texture, with its signature lemon and grapefruit flavours engaging your tastebuds. Half of this wine was crafted and aged in oak barrels giving breadth and an adroit depth of character across the palate, with a thin mineral seam and a natural core of acidity giving a dynamic vibrancy on a classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2022 Rimapere 'Marlborough' Sauvignon Blanc has 13.5% Alc./vol. Made in a classic dry style. Chill gently and serve in a light, aromatic wine glass at 8°- 9°C.

Cellaring Potential:

Drinking perfectly this summer season; plus will hold nicely for another 12 - 18 months.

Food Pairing Suggestions:

Perfect wine pairing with smoked or bbq'd whole or fillet fish with a seasoned-crust skin served on risotto, nicely seasoned seafood dishes, seared tuna or salmon kebabs, tempura sushi, pesto gnocchi, and varied grilled vegetarian cuisine - *enjoy.*

A Euro-Kiwiana expression with a dynamic food friendly nature.

