



COMPAGNIE VINICOLE BARON EDMOND DE ROTHSCHILD

RIMAPERERE SAUVIGNON BLANC 2016

MARLBOROUGH - Rapaura road – Single vineyard



Rimaperere is a partnership between the Baron Benjamin de Rothschild (owner of château Clarke in Bordeaux) and Mister Terry Peabody, owner of Craggy Range winery in New Zealand. “Rimaperere” means “five arrows” in Maori, the five arrows are the emblem of the Rothschild family, symbolizing the 5 brothers at the origin of this dynasty of entrepreneurs, the five sons of Mayer Amschel Rothschild (1744-1812, Frankfurt, Germany).

Rimaperere grapes are carefully grown and the wine is made under the control of the Craggy Range winemaking team. Rimaperere wine comes from a single vineyard ideally situated along to the prestigious Rapaura road, in the Wairau valley, heart of Marlborough. The cool climate and stony soils of this area are perfect to ripen high quality Sauvignon Blanc and provide to these grapes their typical lemon and grapefruit flavors together with crisp acidity.

Appellation :	Marlborough
Vineyard area :	20 ha
Soil type :	Omaka Stony Silt Loam
Blend :	100% Sauvignon Blanc
Plantation density:	2220 vines/ha
Vineyard age:	15 years
Soil management :	Grass cover between the rows
Vineyard pruning :	Cane pruned (Guyot type)
Harvest :	April 2016
Winemaking :	Skin contact, pneumatic pressing, settling, fermentation in temperature controlled stainless steel tanks during 2 weeks at 15°C.
Ageing :	5 months in stainless steel tanks
Bottling :	November 2016
Production:	100 000 bottles

**COMMENTS :**

Pale straw with green hue. Bright aromatics of lime, blackcurrants, nettle and jasmine. Delicate on the palate with a fresh core of fruit, balanced vibrant acidity leading to a dry satisfying finish.

Decanter World Wine Awards : BRONZE

FOOD AND WINE :

To be enjoyed alone as a fresh drink before a meal, or paired with white meat (chicken), salads, grilled fish, or seafood and oysters.
Advised serving temperature : 12°C.