

**RIMAPERE**  
**2019**  
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** : 13 %

#### THE VINEYARD

**SOIL TYPE:** Omaka Stony Silt Loam  
**AVERAGE AGE OF THE VINES:** 16 years  
**VINE DENSITY:** 2 220 vines/ha  
**GRAPE VARIETIES:** 100% Sauvignon blanc  
**PRUNING:** Cane pruned (Guyot type)  
**VINE MANAGEMENT:** Grass cover between the rows  
**HARVEST:** Mechanical picking  
**HARVEST PERIOD:** 14<sup>th</sup> to 17<sup>th</sup> March

#### THE WINE

**WINEMAKING:** Skin contact, pneumatic pressing, settling, fermentation in temperature controlled closed top stainless steel tanks during 2 weeks at 15°C  
**AGEING:** Stainless steel vats  
**AGEING DURATION:** 6 months  
**PRODUCTION:** 168 000 bottles

#### TASTING COMMENTS



Pale gold with a vibrant shininess



Explosion of citrus at first, lime & ripe lemon, then white flowers, freshly cracked almonds and a nice minerality, finishing with some whetstone and flinty notes.



Elegant texture with a rich palate weight and a ripe acid line. Vibrant citrus flavour : lime juice, lemon, grapefruit, some nice aromatics notes from the passion fruit and crispy zinc sensation in finale.



1 to 3 years.

#### FOOD & WINE PAIRINGS

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

Food and wine pairing by **Chef JULIEN GATILLON** (2-MICHELIN STARS): Confit egg yolk, watercress sauce and caviar Oscietre.