

RIMAPERE
2018
MARLBOROUGH



GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19

Rimapere pinot noir comes from a single vineyard ideally situated on the prestigious Rapaura Road, in the Wairau Valley, in the heart of the Marlborough region. This area's cool climate and stony soil are perfect for ripening high-quality pinot noir. The name Rimapere meaning « five arrows » in the Maori language, pays a dual tribute to the Rothschild family's emblem and the traditional local culture.



THE VINEYARD AREA : 24 ha

BLEND : 100% pinot noir

ALCOHOL : 12,5%

THE VINEYARD

SOIL TYPE: Omaka Stony Silt Loam

AVERAGE AGE OF THE VINES: 15 years

VINE DENSITY: 2 220 vines/ha

GRAPE VARIETIES: 83% Sauvignon Blanc, 17% Pinot Noir

PRUNING: Cane pruned (Guyot type)

VINE MANAGEMENT: Natural grass cover

HARVEST: Hand-picking and partial destemming (40% of bunches fully destemmed).

HARVEST PERIOD: First week on April

THE WINE

WINEMAKING: Skin contact in temperature controlled stainless steel open top tanks with pumping over and pigeage (cap-punching)

AGEING: 100% in barrels, 30% new

AGEING DURATION: 10 months

PRODUCTION: 16 133 bottles

TASTING COMMENTS



Deep ruby red. Intense cherry colour with purple highlights.



Complex, with aromas of black cherry, spices and a hint of dried pine needles.



An attractive core of red fruits is complemented by well integrated and elegant oaky notes, creating a lovely and persistent structure.



Up to 5 years.

FOOD & WINE PAIRINGS

Can be enjoyed on its own as an aperitif or with white meats (chicken), veal, and meat with a sauce (truffle, morel), or cheese.

Food and wine pairing by **Chef JULIEN GATILLON** (2-MICHELIN STARS): Veal ribs with artichokes.

RATINGS & COMMENTS

92 PTS ALLEN MEADOWS - BURGHOUND.COM 2020

91 PTS JAMES SUCKLING - JAMES SUCKLING.COM 11/10/2020

DOUBLE GOLD MEDAL SAKURA JAPAN AWARDS 2020

SILVER MEDAL INTERNATIONAL WINE & SPIRIT COMPETITION 2020