

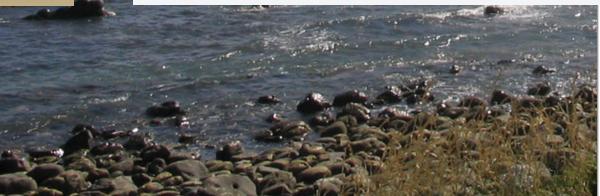
# CURRENT VINTAGE PORTFOLIO





Barker's Marque Winery, Blind River, Marlborough

barkersmarquewines.com



# ABOUT OUR AWARD-WINNING PORTFOLIO OF ESTATE GROWN, VEGAN-FRIENDLY AND CERTIFIED SUSTAINABLE WINES

Barker's Marque Winery makes wine of distinction as a goal and has found that being true to making the best "wine" requires listening to the vineyard. Because the winery grows, makes, and imports the wine to the U.S themselves, it can offer superior value. The wine is honest and reflects the true character of the Blind River terroir. It adds texture and balance to the intensity of the world-famous Marlborough Sauvignon Blancs.

# PHILOSOPHY.

The owners believe that winemaking starts in the vineyard and that fruit carefully tended and managed using sensible, sustainable methods requires minimal intervention. The result is wines of quality with unique flavor profiles — wines with a freshness and minerality not found in other areas of Marlborough.

# THE VINEYARD.

Waverley Vineyard is nestled between the bluffs of Blind River in the southeast corner of Marlborough's winemaking region. Recent research highlights olfactory differences between the Awatere and Wairau valleys. Wines from the Awatere can have a distinctive exotic and fresh fruit style.

# DISTINCTIVE TERROIR.

Waverley is located a mile from the sea in one of the windiest areas of Marlborough. The sea breeze makes vines less prone to disease, allowing fewer treatments. Winds from the sea and mountains also reduce temperature, lowering yields and delaying maturity so the grapes see more of the cooler fall evenings.











The riper, more tropical and exotic end of our portfolio, featuring a wide spectrum of flavours. Ripe pineapple and stonefruit with intense tropical notes filling out the edges. A complex alternative to the many grapefruit bombs available.

## **Tasting Vintage 2022**

Wonderful, lifted, bright lime and passion fruit, with a light spicy character and a deep, tropical element that is deep and intense. All of this is layered with a blanket of almost creamy richness that has a smoky passion fruit overtone.

Incredibly lively attack that is bright and pithy with balancing richness of ultra ripe limes, kiwifruit and a twist of passion fruit. The mid palate Is so bright and fresh with layers of pithy citrus and rich, intense passion fruit that brings fantastic balance. The finish has a fabulous acidity that carries the flavor for so very long and suggests this wine will last for quite some time in the bottle.

#### **Arona IS 100% VEGAN FRIENDLY**

#### The Vineyards

As spring goes, it doesn't really get any better than this growing season. Plenty of rain at the right time to get the vines up and going and producing magnificent canopies. It was one of, if the best spring for growth that we've seen in our twenty years in Marlborough and our coastal site meant that, once again, we were untroubled by frost. Heading into summer, the weather continued to play ball with very solid flowering and post-flowering periods resulting In great set and bunch architecture. The challenges came later as we headed into the usually calm, stable late summer. February was, in a word, wet, with us getting six times our monthly average of rain, with further falls in mid-March. The district was getting nervous but at Barker's Marque we went about business as normal and the result was, well, normal. Clean, ripe fruit was delivered to the crush pad.

#### **Winemaker Notes**

Following on from 2021, this year's Arona maintains the 50:50 split of Wairau Valley and Awatere Valley fruit and the resulting wine is consistent too. Very solid, clean, ripe fruit requiring the lightest of touches in the winery. Aromatics are too the fore again as the fruit continues to be the hero.

#### **Accolades + Ratings**

Best Buy 89 pts Wine Spectator | 2016 90 pts Wine Spectator | 2019 100 Best Values Wine Spectator | 2020 Best Buy 89 pts Wine Enthusiast | 2020 89 pts Wine Spectator | 2021 Technical Details
Alcohol 12.5%
Suggested Retail \$13.99



ranga.ranga.

Estate grown and a bit "Old School." The crisp citrus flavors carry a solid core of lemongrass, lime zest, the tang of citrus fruits, plus a hint of dried herbs and a supportive base of Awatere minerality. Packs a fresh, zingy punch on the finish.

# **Tasting Vintage 2022**

Bright, breezy, super-ripe citrus fruits a dash of kiwi fruit with the classic ranga ranga drying mowed grass and herb tone. The familiar briny character with it's savory smokiness is here too just to confirm you have a glass of ranga ranga.

Mouth-watering, juicy, ripe citrus brightness that leads to a beautifully balanced mid-palate full of floral flavors, that super ripe citrus from the nose and a seasoning of dried herbs. The finish Is just typical ranga ranga - long, flavorsome, mouthwatering and full of everything promised on the nose and already tasted on the palate.

# ranga. ranga. is 100% VEGAN FRIENDLY

#### The Vineyards

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#### Winemaker Notes

It's hard to find new ways to say the same thing, which is that because Waverley delivers so consistently our philosophy of minimal intervention is very easy to follow. As with 2021 and so many years before, it was basically, a case of harvest, crush, ferment, filter and bottle. Of course, it's never quite that simple and the usual care and attention was paid to our task of being the custodians of aromatics and flavor that make our wines what they are.

#### **Accolades + Ratings**

88 pts Wine Enthusiast | 2018

88 pts Wine Spectator | 2020

89 pts Wine Spectator | 2021

#### **Technical Details**

Alcohol 12.5%

Suggested Retail \$13.99



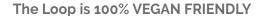
# THE LOOP

MARLBOROUGH, SAUVIGNON BLANC

The Loop is named for The Loop in Blind Riveron our Vineyard's southern edge. It shows off how well our wines work with food. This wine is balanced, exotic, floral and intriguing. An excellent match for salad, whitefish or shellfish; it also compliments Tuna, Swordfish and white meats.

# The Loop Tasting Vintage 2022

With intense layers of lemon, lime and a chalky biscuit aromatic with creamy citrus blossom, The Loop continues Its journey toward more secondary characteristics but still with an amazing solid core of dense ripe fruit. And of course, there is that now familiar Blind River smokiness that subtly spreads across this wine, along with an increase in the gentle funkiness first introduced in 2021. An Incredibly bright and Intense attack that Is full of smokiness and juicy, mouth-watering citrus flavors. Then the wine softens to a rich mid-palate that Is both Intense and complex, being full of pithy lemon curd and a textured creaminess that broadens the wine beautifully. It then heads to a finish that is juicy, fresh, textured and so very, very long.



#### The Vineyards

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The evolution continues this year with more of The Loop being fermented in old French oak - around 20% in fact. This is not to impart oak flavor but, rather, to build in complexity and texture via a different temperature control regime and micro-oxygenation. We're simply using a different vessel to impart more interest and continue The Loop's journey to it's final style destination.

#### **Accolades + Ratings**

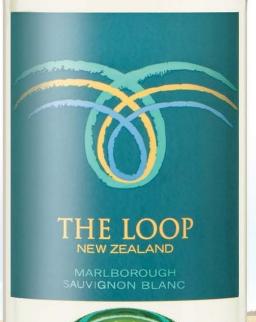
91 pts Tasting Panel | 2018 Best Buy 89 pts Wine Enthusiast | 2019 Best Buy 90 pts Wine Spectator | 2019 89 pts Wine Enthusiast | 2020

#### **Technical Details**

Alcohol 12.5%

Suggested Retail \$13.99









SAUVIGNON BLANC

Our flagship wine that hits that perfect juxtaposition that only the best Sauvignon Blancs can do. A balance of intensity, complexity, power, finesse and elegance which showcases not only Marlborough, not even the Awatere but Blind River. Genuine terroir based wine making.

## Three Brooms Sauvignon Blanc Tasting Vintage 2022

One thought comes to mind - Three Brooms. Intense, yet elegant. Dense, yet light. Rich yet fresh. Layers of lemongrass, key lime, briny jalapeno, biscuity creaminess and a light flintlock minerality result in amazing complexity and contradiction. Supple but amazingly bright and tense with initial flavors of sweet ripe limes and gooseberry. Here there is also blackcurrant leaf and a reappearance of the minerality and an almost nutty creaminess that leads to the finish where we see the light smokiness that we've come to expect. The finish is ridiculously long and there is such amazingly vibrant freshness that demands another glass.

# Three Brooms Sauvignon Blanc is 100% VEGAN FRIENDLY

#### The Vineyards

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#### **Winemaker Notes**

With the fruit arriving at the winery In such great condition and at optimum ripeness, my job really is just a watching brief to protect and nurture the fruit's natural aromatics and flavor and allow the nuances and complexities to build through fermentation and post fermentation lees contact. My notes this year are short, because there is no wine making wizardry here, just simple care and attention to detail that allows the wine to show itself in the best light possible.

# Accolades + Ratings

90 pts Wine Spectator | 2016, 2017

90 pts Wine Advocate | 2017 90 pts Wine Spectator | 2018

100 Best Values Wine Spectator | 2019

90 pts Wine Enthusiast | 2019

90 pts Wine Spectator | 2020

89 pts Wine Spectator | 2021

#### **Technical Details**

Alcohol 13%

Suggested Retail \$18.99



rean saw recomp and enhanced aromatics. Fermented at colder temperatures, we use Fernil yest relatives the major for up to 4 months. Zesty lime and juicy gooseberry flavours are balanced by nick pro-tageness shows true degance, varietal definition and classic Awatere minerality in the form of a rate for

SINGLE VINEYARD

SAUVIGNON BLANC

Three Brooms

ESTIFIED SUSTAINABLE MARLBOROUGH NEW ZEALAND

if elected first smiture into hospitality - a tented pub at England's Epsom Downs naccourse - his so righty and hard work that he showed back in 1920. Nestled between the bluffs of Bluf kern receises Simon Barker and his viticulturist wife Variessa provide the kind of personal vincuity and





## RIESLING

Our second Riesling vintage is consistent with last year, a fruit forward style a wine in keeping with our vineyard's natural propensity to produce fruit that is more subtle whilst still vibrant.

# Tasting Vintage 2018

The nose on the 2018 Three Brooms Riesling is weighty and dense. Still floral and still citrus blossom but with a heady jasmine and honeysuckle aromatic added. Also, the usual richness of super ripe, almost creamy, stone fruit is there. In the mouth, the attack is citrus driven and is clean and bright with some light yet dense phenolics marrying beautifully with the fruit and acidity. (Not enough is spoken about phenolics in white wine in general but Riesling is the best example of how they are integral to the wine's structure and longevity). The mid palate is full of fleshy nectarine and bright citrus fruits and has minerality in abundance. This combination is perfect for pulling through to a finish that is long, juicy, fresh, powerful and mouth-watering.

Overall this is what might be termed a more serious wine than the 2017 and probably closer in profile to the 2016. It will age fabulously and may take a little longer to reach it's peak that the 2017 version. Having said that, it will continue to evolve and change over the months and years, just like it's predecessors. Absolutely on style and showcasing what Riesling from Waverley can do.

# The Vineyards

Over the last ten years, we have been constantly reminded that we are in a cool climate region as no two growing seasons have been the same. Vintage 2018 continued that theme and was, truly, a season of two halves. The first three months of the growing season were about as good as it gets with very few frosty nights, nicely timed rain events and fabulous weather at flowering. Due to the near perfect flowering conditions, a small amount of fruit dropping was required to bring crops back to the level required. January and Feb were both the wettest in 10 years and January was the wettest since we've been at Muritai – 2004. As in 2017 our lower cropping levels meant we could pick earlier, therefore reducing the ripening time required and exposure to botrytis and sour rot. After many sleepless nights, we picked all of our fruit when we wanted and how we wanted it.

#### **Winemaker Notes**

The acidity in the fruit held, despite the wet weather, and this is a slightly higher toned, "brighter" wine with more focus than the 2017. Fined with a light rate of Bentonite, the wine cannot be sold vegan.

# **Current Accolades + Ratings**

91 pts Tasting Panel | 2017 89 pts Wine Enthusiast | 2017 92 pts Wine Spectator | 2021 **Technical Details** 

Alcohol 11%

Suggested Retail \$15.99



bulliurat and cooler temperatures mean a long away some and the arrange and the country and enhanced aromatics. Flavorsted over two webs salfored to be a made the cut. Bright, perfumed, floral and highly aromatic in the self-country are classes. Blind River terroir in the form of concentrated constants in

MELE VINEYARD RIESLING

Three Brooms

SEATTFLE D SUSTAINABLE MARLBOROUGH NEW ZEALAND

first hispatality venture—a tented puls at England's Epoch Unit is anne irragination, integrity and hard work that to should be a support of the standard product of the stand

# Barker's Marque Winery, Blind River, Marlborough

Comprehensive individual winemaker notes are available for download on website.

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