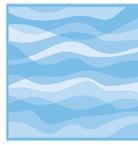


Barker's Marque Wines



Blind River, Marlborough, New Zealand

Three Brooms 2015

Marlborough
Sauvignon Blanc

TASTING

Our single vineyard wine is genuinely aromatic, with focused minerality, balanced by fruit ripeness, intensity and great breadth and texture. Add a delicacy and elegance born of the locality, and the result is a wine full of complexity, genuinely resulting from the vineyard location in Blind River rather than prescriptive winemaking techniques. Showing super freshness, juicy acidity and a tactile phenolic profile in its youth, the 2015 will, as usual, get even better as the wine integrates.

THE VINEYARDS

Lower yields and warm, dry weather led to an early harvest and the very best quality. Cool, wet weather at flowering naturally reduced crops, so we didn't need to manage yields. From mid-December we had a warm and very dry summer. Rainfall from 1st January was just 57% of the 10 year average at Muritai. The lower yields were partly balanced by higher juice levels. The grapes receive the kind of personal vine care you can only get when the winemaker and viticulturist live on the vineyard.

WINEMAKER'S NOTES

A cool healthy ferment was surprisingly vigorous given the temperature pressure (down to 8C). Extended lees contact, along with French yeast and our version of the old-world practice of battonage lead to enhanced aromatics and added complexity. 2015 is very high toned with unusual floral characteristics and a clean, wet-stone minerality - right up there with the best we have ever made. Not a grapefruit or passion fruit in sight, which is great.

FOOD PAIRING

Rich enough to match with white meats, tuna or swordfish but equally at home with white fish and seafood.

SUSTAINABILITY

Our wines are certified under the Sustainable Wine Growing program (SWNZ) which means that vineyard, winemaking and bottling are certified sustainable. But we try to do more. Our micro-climate reduces the incidence of disease. Continuous care and careful soil management help us reduce treatments further. Our mantra of Minimal Intervention drives us to keep our vines healthy and productive with minimal impact on our environment.



Grapes:	100% Sauvignon Blanc
Appellation:	Blind River, Marlborough, NZ
Harvested:	29th-30th March 2015
Fermentation:	Stainless steel down to 8° C
Barrel aging:	None
Residual Sugar:	3.5g/L
pH:	3.28
TA:	7.5g/L
Alcohol	13%
Suggested Retail	\$15.99gh