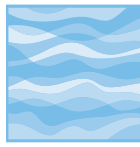


Barker's Marque Wines



Blind River, Marlborough, New Zealand

The Loop 2016

Marlborough
Sauvignon Blanc

TASTING

A light, fresh, mouth-watering nose that is floral, then fresh fruit punch entwined with ripe lemons, limes, elderflower and kiwi fruit. A palette of super-ripe citrus fruits, followed by a rich, beautifully balanced floral mid palate leads through to a long but light, fresh finish. A thirst quenching wine with interest and complexity is a contrast to the unctuous character of so many of the thiol bombs out there.

THE VINEYARDS

The Awatere Valley's naturally lower yields and cooler, windier climate started in 2016. We avoided multiple frost events across Marlborough and overcame uneven budburst and a dry spring. A cool flowering reduced yields but not quality. After some crucial rain at mid-summer, it stayed warm and dry with cool evenings – perfect for ripening. Pre-harvest, two rain events brought fear of disease, but sound canopy management and a proactive control program prevented this. Our newly acquired harvester meant we picked as we wanted - 4 picks over 8 days - and always in the early morning.

WINEMAKER'S NOTES

The Loop is an Estate grown wine this year - for the last time. Our continued philosophy of blending the wines based on what I see in front of me rather than using prescriptive blending, and of using yeasts that let the wine represent the place it's from, means much more consistent wines over time and avoids manipulating fruit so that it fits a blend. What happens in the winery is lots of careful attention. Minimal Intervention? Absolutely!

FOOD PAIRING

The Loop's drinkable style makes it a great aperitif. Try with lobster and shrimp as well as white fish, chicken dishes, pork tenderloin and salads.

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. Careful soil management helps us reduce treatments further. We practice minimal Intervention by being small enough to live on the vineyard to provide continuous care and being big enough to control everything we do.



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| Grapes: | 100% Sauvignon Blanc |
| Appellation: | Blind River, Marlborough, NZ |
| Harvested: | 4 days between Apr 3rd & 11th |
| Fermentation: | Stainless steel down to 10° C |
| Barrel aging: | None |
| Residual Sugar: | 4.2g/L |
| pH: | 3.24 |
| TA: | 7g/L |
| Alcohol | 12.5% |
| Sugg. Retail | \$12.99 |