

## Barker's Marque Wines



Blind River, Marlborough, New Zealand

## The Loop 2017 Marlborough Sauvignon Blanc

### TASTING

The nose is fragrant, rich dried herbs and orange blossom give way to a bright, mineral, lime character. The Loop is light and elegant but with a complexity belying its finesse. Soft and floral attack, then building to a rich, lemon, lime and lightly spiced herb mid palate which is beautifully soft yet fresh (and fabulous acid-phenolic balance). The finish pops hugely with the ripe citrus carrying a subtle floral richness that is satisfyingly mouth-watering.

### THE VINEYARDS

Spring of 2017 was mild and wet, with very few frost events, and frequent early season rains giving the vines a great start. A solid flowering meant no shoot or fruit thinning was required. March was wetter and after the first few days, April was very wet indeed. Despite the weather, we got the fruit exactly when we wanted to and in good order. A challenging season has, thanks to our hands-on approach, lower cropping levels, and our partner growers' efforts, resulted in wines of continued consistent quality.

### WINEMAKER'S NOTES

This wine is a great example of how we can make really good wine in a challenging vintage and is probably the wine I'm happiest with this year. It is right on the style and with great intensity in a year when that is, in general, lacking. I was very happy with the quality of the fruit. In 2017 we included a small amount (3 T) of hand-picked fruit offered free by a neighbour, whole bunch pressed it, and fermented a portion of it in very old oak. The result is every bit as good as we could have hoped.

### FOOD PAIRING

Matches well to spicy food - Thai, Japanese, Indian, but works equally well with seafood, particularly oysters, as well as fat cheeses.

### 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.



Grapes:	100% Sauvignon Blanc
Appellation:	Blind River, Marlborough, NZ
Harvested:	28th March - 4th April 2017
Fermentation:	Stainless steel down to 10° C
Barrel aging:	See Winemaker's Notes
Residual Sugar:	3.8 g/L
pH:	3.22
TA:	8 g/L
Alcohol	12.5%
Suggested Retail	\$12.99