

Barker's Marque Wines



Blind River, Marlborough, New Zealand

Three Brooms 2017

Marlborough
Sauvignon Blanc

TASTING

A complex and intriguing, incredibly intense nose – the perfect juxtaposition of elegant super ripe citrus, pineapple and passion fruit folded in a gentle aromatic blanket, completed by subtle minerality. A bright, intense and textural attack with bright, fresh, yet soft passion fruit and citrus fruit flavours. A powerful structure adds weight and continues onto a finish that is complex and incredibly long. This is a truly elegant wine that is, at the same time deep, powerful and subtle.

THE VINEYARDS

Spring of 2017 was mild and wet, with very few frost events, 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. Our lower cropping levels meant that despite the early harvest, we could pick ripe fruit before the really bad weather hit town. A challenging season in the vineyard has, thanks to our hands-on approach and lower cropping levels, resulted in wines of continued consistent quality.

WINEMAKER'S NOTES

Once in the winery, we chased the lowest fermentation temperatures possible - down to 8 Celsius is normal - with careful monitoring and multiple daily tastings as well as extended lees treatment. Two small differences for 2017 are that no gelatin was added, making this wine suitable for vegans, and the yeast balance was changed to help build the fruit character of the wine.

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. 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:	29th March - 4th April 2017
Fermentation:	Stainless steel down to 8° C
Barrel aging:	None
Residual Sugar:	2.7 g/L
pH:	3.23
TA:	7.9 g/L
Alcohol	13.5%
Suggested Retail	\$15.99