



#### WINEMAKER

Simon and Vanessa Barker

#### FARMING

Certified Sustainable

#### VARIETALS

Sauvignon Blanc

#### FEATURES

Bottle, Screw cap, Vegan

#### ABV

13%

#### AVAILABLE SIZES (L)

0.750



# Barker's Marque Sauvignon Blanc Blind River 'Three Brooms'

NEW ZEALAND, MARLBOROUGH, MARLBOROUGH

WHITE

## WINERY OVERVIEW

Waverley Vineyard is nestled between the bluffs of Blind River in the southeast corner of Marlborough's winemaking region. Co-Owners Simon and Vanessa Barker extensively researched the soil and climate in the Marlborough region, and discovered that Waverley's terroir would produce wines of exceptional quality and character. They planted the vineyards in 2004/05 to almost 100 acres of which most are Sauvignon Blanc, and 10 acres are planted with Riesling.

Simon Barker oversees the vineyards, production and winemaking. Simon has been making wine around the world since 2003. He honed his winemaking skills in Oregon, California, England and Sancerre. Now, he and his wife Vanessa live on the Waverley Vineyard where they focus on their five distinctive Sauvignon Blancs and one Riesling from their land.

W. Gillett Johnson has overseen sales and marketing development of Barker's Marque Wines since he joined as a 50% partner in 2008. He is a wine industry professional specializing in distribution and building brand equity. Since 1991 Gillett has managed dozens of brands, and he came onboard to help the Barkers promote and sell their wines.

Waverley is located a mile from the sea in one of the windiest areas of Marlborough. The soil at Waverley is heavy — the right kind of clay that holds water in the soil and nourishes the vine's root system. The sea breeze makes vines less prone to disease, allowing fewer treatments. Winds from the sea and mountains also reduces temperature, lowering yields and delaying maturity so the grapes experiences more of the cooler fall evenings. The larger diurnal temperature difference helps develop aromas and flavors that give the wines their individual intensity. While most of their wines are sourced from their own vineyard, they also source some fruit from other vineyards they manage in Blind River, from those who share their views on care and sustainability. Their wines are made and labeled Certified Sustainable under the strict accordance of the Sustainable Wine growing Program (SWNZ). The wines are also 100% Vegan friendly.

## VINEYARD

Waverley Vineyard is nestled between the bluffs of Blind River half a mile from the sea in the cooler Awatere Valley. There are recognized differences between the wines of the Awatere and Wairau valleys. Awatere wines are fresher and mineral while Wairau wines are more tropical and rounder. Blind River's most recognizable element is a flinty, smoky minerality. Waverley was planted, mostly, in 2004.

## TERROIR

The soil at Waverley Vineyard overlays gravel and clay. It's the right kind of almost stone free clay that holds water, making it available to the vine's root system in our drier micro-climate. The depth of the underlying clay and its water content vary from one end of the vineyard to the other, providing the desired variable growing conditions.

## VITICULTURE

Waverley is located a half mile from the sea in one of the windiest and driest spots in Marlborough. Whilst bud-break is 7-10 days earlier here because of the proximity of a relatively warm sea in the spring, in the summer the breeze is stronger in the Awatere than elsewhere in Marlborough. And it's strongest at Waverley. More wind makes the vines less prone to disease, reducing the need for treatments. Wind also reduces temperature, lowering yields and delaying maturity so the grapes see more of the cooler fall evenings. The cool evenings mean larger diurnal temperature changes as well as longer hang times, both of which help develop the aromas and flavors that give the wines their unique intensity.

## VINIFICATION

Fermented in 100% stainless steel as cold as possible, down to 8C. Three months lees contact and battonage lead to enhanced aromatics and added complexity. No fining prior to bottling. RS: 3.3g/l. pH: 3.25. TA: 7.4g/l.

## TASTING NOTES

Rich, intense layers of lemongrass, briny, wet stone minerality, spicy, creamy, and signature flintlock smokiness. Light passionfruit and super ripe limes. Incredible, fresh, focused attack that is light, biscuity, and mouthwatering. Subtle citrus and passionfruit on the palate. The finish is even more complex with an amazing fruit richness and sweetness balanced, perfectly, by that juicy, mouthwatering acidity.

