



Tasting 2019 Vintage

Spiced stone fruits with a touch of pithy mandarin. Not very "Sauvignon Blanc"? The rest sure is with lush pineapple and mango and even some of the dreaded passionfruit. A light smokiness gives it the Blind River aromatic of approval.

Intense and pithy attack which is rich, textured (dare I say phenolic), soft and tropical. Then follows the mid palate which has a ridiculously aromatic "gin and tonic" quality with all the flavours of the nose making an appearance which remain taut before fattening to a finish of great length that is held together by a peaky, mouth-watering acidity while at the same time being rich and textured.

The Vineyards

Continuing the seemingly never-ending theme of no two seasons being the same, the lead up to the 2019 vintage was no different – in that it was different. An early budburst followed by a warm spring with sufficient rain events to keep things ticking along. No frost events made things a little easier too. But mother nature giveth and taketh away, with a cold, showery flowering resulting in lower than expected crop estimates. Then, January and February brought the big dry with the second lowest rainfall since 2004 (only 2015 was lower and that was our lowest ever yield). Somewhat perversely, this allowed our vines to compensate for the poor flowering to bring us back to (and even slightly above) par yields. Our 15th season since planting, Marlborough never ceases to surprise and amaze.

Winemaker Notes

These notes are getting harder and harder to write as each year I try to have less and less hands-on input into the winemaking process, giving me less and less to write about here.

However, it allows me to talk more about the fruit. The split this year was more in favour of our Waverley Vineyard than is usual, but that is just testimony to my unwillingness to make the wines to a recipe. This year, Arona benefitted from having slightly more fruit from Muritai than usual, mostly due to increased volumes being made while our Wairau Valley fruit volume stayed the same but also, in part, because of the blending decisions made across all four sku's. In the winery, as usual simplicity was the name of the game. The result is there for all to see.

Following on from the 2018 when a stylistic development was made from previous years, the 2019 continues on that theme with, maybe, a step away from the mainstream and back toward whence it came. I'll have to be mindful in future that we continue to create aspects of Arona to keep it where it needs to be.

Technical Details

Region	72% Blind River, Awatere Valley, Marlborough 28% West Rapaura Road, Wairau Valley, Marlborough (12% Muritai Riesling)
Clone and Rootstock	48% Mass Select 5C 28% Mass Select on unknown 12% Mass Select on Riparia Gloire 12% Riesling on Riparia Gloire
Pick Dates	32% 30 th March 28% 24 th March 17% 6 th April 11% 28 th March 8% 21 st March 4% 7 th March

Fermentation	100% Stainless Steel (down to 10 °C)
Residual Sugar	3.7g/L
pH	3.16
TA	7.7g /L
Alcohol	12.5%
Suggested Retail	\$12.99



INTERNATIONAL
VINES



Our wines are certified under the Sustainable Wine Growing program (SWNZ) requiring the vineyard, winemaking and bottling to be sustainably certified.