

THE LOOP *Blanc*

MARLBOROUGH, SAUVIGNON BLANC

Tasting Vintage 2024

Wow! Simply Wow! The intensity here is incredible and it starts with wet stone minerality and a rich smokiness. It is also amazingly delicate and complex, with citrus blossom, elderflower, gooseberry and nettle..... and I think I'll stop now. It's almost sensory overload, with so many layers and so much interest. There is the usual light, creamy funky character that we've come to expect now and, really, I just hope the palate lives up to this nose.

And it does. The front end of this wine is wonderfully balanced with a juicy, briny, mouthwatering texture and the fruit character being delicate citrus and citrus blossom. The mid-palate is full of complexity helped by adding layers of flintlock and that, now familiar, wet stone. And the finish is more of the same – complex, layered, bright and extraordinarily long..

THE LOOP IS 100% VEGAN FRIENDLY

The Vineyards

So, following on from the wettest winter since we planted Waverley, of course, last winter was very dry, being one of the driest on record for us at Waverley. Heading into spring, while there were no damaging frosts at Waverley, several very cold nights and a few more cool snaps led to some quite serious blind budding (shoots not growing). This was followed by a cool period over flowering, leading to a poor set which, when added to the low shoot numbers, resulted in a potentially low cropping year. And so it turned out to be, with vintage 2024 coming in as one of the smallest crops we've had in our twenty years at Waverley. The classic El Nino weather patterns that led to a hot, very dry and even windier than usual summer, had us a little worried that the plants would struggle. However, a couple of critical rain events meant that we arrived at harvest with the usual clean, ripe fruit. The much lower yield meant that the crop ripened quickly, resulting in an early harvest with some beautiful flavors that were, at once, intense, quirky and interesting. Overall, this season has been a reminder that mother nature is always testing us and, at the same time, providing new and interesting character to the fruit that, ultimately, pulls through to our wines.

Winemaker Notes

Each year it gets harder to find a different way to say that we harvest our own fruit, thereby giving us complete control over when we pick. It sounds obvious but this simple fact is so very important for us to be able to make our wines how we want to. So, for the umpteenth year in a row, we picked the fruit at optimum ripeness, and it was delivered to the winery clean and ready to go. The oak fermented portion spent slightly less time on lees this year, due to the slightly fuller character of the fruit, resulting from the long, hot, dry summer. This helps maintain the beautiful balance of the wine in previous years – that juxtaposition of fruit weight, texture and lively freshness that forms the complexity of the wine.

Food Pairing

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

Technical Details

Region	92% Blind River, Awatere Valley, Marlborough 8% Awatere Valley Terraces, Marlborough	Yeast	93% VL3 3% Sauvage 3% Wild & Pure 1% X5
Clone and Rootstock	76% Mass Select on 5C 10% Mass Select on Riparia Gloire 8% Mass Select on SO4 6% Mass Select on 101-14	Residual Sugar	1.7g/L
Pick Dates	8% on 23 rd March 6% on 28 th March 10% on 31 st March 76% on 2 nd April	pH	3.24
Fermentation	90% Stainless Steel (down to 10 °C) 10% Neutral Oak Barrels at ambient temperature	TA	7.5g/L
		Alcohol	13%
		Suggested Retail	\$13.99



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VINES



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

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Barker's Marque Wines, Blind River, Marlborough