

# ranga.ranga.

MARLBOROUGH, SAUVIGNON BLANC

## Tasting Vintage 2024

Wet stone and dried herbs jump out of the glass on the nose, along with a light, spiced lemongrass character, all of which is carried by a core of ripe citrus that is mostly key lime but also super ripe lemons. There is minerality from the wet stone and a slightly briny aromatic that adds complexity and interest.

Juicy and mouthwatering attack that is full of ripe citrus and leads to a mid-palate that is weighty, concentrated and with a complexity borne of the same lightly spicy dried herbs found on the nose, the beautifully balanced ripe citrus from the attack and a softening slightly briny mouthfeel. The finish is carried on a fine, juicy acidity that “wobbles” with interest and has you reaching for another glass. ranga. ranga. 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

Our first pick, as usual, to capture all the bright freshness that makes ranga ranga what it is. The fruit arrived at the winery in it's usual clean, ripe state and, once there, the same simple, hands off approach as ever was applied. There's no magic wand here, just careful juice handling and attention to detail during fermentation. Twice daily checking and tasting of ferments and small tweaks to temperature result in slow, steady, clean ferments that preserve the fruit's inherent character. Nothing added, nothing taken away, just the fruit being placed front and center.

## Food Pairing

We Love: Thai, Japanese, Indian—but works equally well with seafood, particularly oysters, as well as fat cheeses.

## Technical Details

<b>Region</b>	Blind River, Awatere Valley, Marlborough	<b>Fermentation</b>	100% Stainless Steel (down to 9 °C)
<b>Clone and Rootstock</b>	62% Mass Select on Schwarzmann 23% Mass Select on Riparia Gloire 15% Mass Select on 101-14	<b>Yeast</b>	60% X5 34% CSK102 6% Alba Fria
<b>Pick Dates</b>	62% on 20 <sup>th</sup> March 23% on 15 <sup>th</sup> March 15% on 28 <sup>th</sup> March	<b>Residual Sugar</b>	126g/L
		<b>pH</b>	3.14
		<b>TA</b>	7.2g/L
		<b>Alcohol</b>	12.5%
		<b>Suggested Retail</b>	\$13.99



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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