



WOOLPACK

SAUVIGNON BLANC



Tasting

Rich and deep are the first words that come to mind when I put my nose in a glass of this wine. Dried herbs, spiced apple and lemongrass are to the fore and there's an undercurrent of minerality, with a floral twist over the top of it. Interesting doesn't begin to cover it as each year, this wine becomes more interesting and complex.

As with last year's wine, this vintage the attack is both powerful and light at the same time. There is pithy stone-fruit and a soft, lemon curd feel to the mid palate. The softness is a juicy, briny character that helps carry the wine to a finish that is so very long and is also full of soft, slightly spicy citrus and apple.

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

In the Barkers Marque Wine family, Woolpack is like a young cousin to our other wines, and this year it's a cousin that has grown up and become very cool. From a winemaking perspective, it is hard to describe the simple joy that comes from taking perfectly ripe fruit and doing, well, nothing at all to it. As in previous years, Woolpack is the poster child of hands-off winemaking. In the past, I've been known to say that, sometimes, the hardest thing to do is nothing, but with Woolpack it is such a pleasure to see our minimal intervention philosophy to the fore.

Food Pairing

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

Technical Details

Region	92% Blind River 8% Awatere Valley Terraces
Clone and Rootstock	77% Mass Select on 5C 15% Mass Select on Riparia Gloire 8% Mass Select on SO4
Pick Date	8% on 23 rd March 15% on 31 st March 63% on 2 nd April
Fermentation	100% Stainless Steel as cold as possible (down as low as 9 ° C)

Yeast Strain	100% VL3
Post Ferment Operations	Stabilized and filtered with no additional fining agents used.
Residual Sugar	1.3g/L
pH	3.30
TA	8.5g/L
Alcohol	13%
Suggested Retail	\$10.99



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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.



Woolpack Wines, Blind River, Marlborough