

Barker's Marque Wines



Blind River, Marlborough, New Zealand

Arona 2016

Marlborough

Sauvignon Blanc

TASTING

Stonefruit and a touch of passionfruit on the nose is balanced by super-ripe lemon and a whiff of wet stone. The attack is punchy and crisp, lemon and lime, developing into a stone fruit driven mid palate that balances the fresh, zingy character. The wine comes full circle to a long and full finish of fresh super-ripe citrus that has you reaching for another glass.

THE VINEYARDS

The Awatere Valley's naturally lower yields and cooler, windier climate started in 2016. We avoided multiple frost events across Marlborough and overcame uneven budburst and a dry spring. A cool flowering reduced yields but not quality. After some crucial rain at mid-summer, it stayed warm and dry with cool evenings – perfect for ripening. Pre-harvest two rain events brought fear of disease, but sound canopy management and a proactive control program prevented this. Our newly acquired harvester means we picked as we wanted – 5 picks over 18 days - and always in the early morning.

WINEMAKER'S NOTES

We continue to be different - we don't pick on sugar levels, nor use the same blocks to make the same wine every year, and we tend to avoid thiol generating yeasts. We pick on flavour, use different blocks in different wines to ensure consistent style, and use yeasts that let Arona represent the place it's from. What happens at the winery is lots of careful attention. Minimal Intervention? Absolutely! The result is high quality - a ripe, fruit forward alternative to many of the Grapefruit bombs on offer, with the twist of Blind River zing setting Arona apart from standard Wairau Valley fair.

FOOD PAIRING

Arona's fruitier style makes it a great food wine for scallops and seafood as well as lighter chicken dishes, appetizers and salads.

SUSTAINABILITY

Our wines are certified under the Sustainable Wine Growing program (SWNZ) which means that vineyard, winemaking and bottling are certified sustainable. But we try to do more. Our microclimate reduces the incidence of disease. Continuous care and careful soil management help us reduce treatments further. Our mantra of Minimal Intervention drives us to keep our vines healthy and productive with minimal impact on our environment.



Grapes:	87% Sauvignon Blanc 13% Riesling
Appellation:	Marlborough, New Zealand
Harvested:	5 days, 23rd March - 10th April
Fermentation:	Stainless steel at 10° C
Residual Sugar:	4.8 g/L
pH:	3.15
TA:	6.9g/L
Alcohol	12.5%
Sugg. Retail	\$12.99