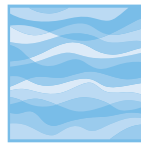


Barker's Marque Wines



Blind River, Marlborough, New Zealand

The Loop 2015 Marlborough Sauvignon Blanc

TASTING

An elegant wine with aromas of dried oregano and thyme and gentle cut grass suffused by a suggestion of light lemon blossom. Sweet lemon and apricot flavours drive a concentrated mid palate where the aromatic potential of this wine is realized, then builds to a rich, ripe, fresh finish.

THE VINEYARDS

Lower yields and warm, dry weather led to an early harvest and the very best quality. Cool, wet weather at flowering naturally reduced crops, so we didn't need to manage yields. From mid-December we had a warm and very dry summer. Rainfall from 1st January was just 57% of the 10 year average at Muritai. The lower yields were partly balanced by higher juice levels. The grapes receive the kind of personal vine care you can only get when the winemaker and viticulturist live on the vineyard.

WINEMAKER'S NOTES

Minimal action in the winery. This year's Loop maintains its special floral character. It has an undoubted (maybe slightly surprising) power and concentration that is in tune with the V15 vintage in general. The delicate "yellow/green" blossom pulls through to the pallet more this year and the attack is a little racier, but the wine is very much in balance and shows off 2015's "marque" - a lovely rich, elegant finish.

FOOD PAIRING

The Loop's drinkable style makes it a great aperitif. Try with lobster and shrimp as well as white fish, chicken dishes, pork tenderloin 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 micro-climate 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:	Sauvignon Blanc
Appellation:	Marlborough, New Zealand
Harvested:	4 dates 29th March - 13th April
Fermentation:	Stainless steel down to 11° C
Barrel aging:	None
Residual Sugar:	3.5g/L
pH:	3.22
TA:	7.9g/L
Alcohol:	12.5%
Suggested Retail:	\$12.99