

Barker's Marque Wines



Blind River, Marlborough, New Zealand

ranga.ranga. 2015

Marlborough Sauvignon Blanc

TASTING

Our Estate Grown wine is an “old school” Marlborough Sauvignon Blanc with clean, bright, gooseberry and lime aromatics. Mediterranean dried herbs and a weighty richness carry lemon grass and the herbaceous tang of cut lawn. In the mouth a crisp, dry attack is balanced by rich, ripe limes, sweet bell pepper, lemon grass and a touch of Awatere minerality. The long mouth-watering finish is born out of beautifully ripe fruit.

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. As usual, the fruit for ranga was the first picked and the fruit was clean, ripe and good to go – Situation normal.

WINEMAKER'S NOTES

From the time the fruit for Ranga entered the winery things looked good for the production of a wine that is representative of this great vintage. Staying true to history, the wine is fresh, punchy with the amazingly long and balanced finish that is a “marque” of our 2015 vintage wines. A little more complex than previous years, it remains a really drinkable wine, with or without food.

FOOD PAIRING

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

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:	100% Sauvignon Blanc
Appellation:	Blind River, Marlborough, NZ
Harvested:	3 days- Mar 26th, 29th, 30th
Fermentation:	Stainless steel down to 10° C
Barrel aging:	None
Residual Sugar:	3g/L
pH:	3.31
TA:	7.6g/L
Alcohol	13%
Sugg. Retail	\$12.99