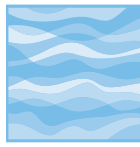


Barker's Marque Wines



Blind River, Marlborough, New Zealand

Three Brooms 2016

Marlborough
Riesling

TASTING

The nose is gently floral with citrus blossom aromatics and a creamy peach and nectarine richness. Bright citrus leads into a weighty mid palate that is full of floral flavours and ripe stone-fruit, balanced by a bright, juicy acidity. The finish is rich, bright, fresh and long with a slight wet-stone character. The acidity leaves a wine with 7g of sugar tasting almost dry. And it's Three Brooms to the core - all about the place it calls home. It has more in common with its sister Sauvignon Blanc than with other Marlborough Rieslings. It will appeal to both Riesling drinkers and Marlborough aficionados.

THE VINEYARDS

Blind River's naturally lower yields and cooler, windier climate started in 2016. We avoided multiple frost events across Marlborough and overcame a dry spring. A cool flowering reduced yields but not quality. After 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 meant we picked as we wanted – two picks, twelve days apart, the first of which was an “early pick” at a touch over 18 °B.

WINEMAKER'S NOTES

This is our first Riesling since 2008. Rather than make a wine as I would have 5 years ago, in a fruit forward style in line with Marlborough Sauvignon Blanc, I made a wine in keeping with our vineyard and its natural propensity to produce fruit that is more subtle and less blousy. We fined the early picked fruit with a light rate of Carbon. We used three batches and two yeasts, one of which demanded a slightly higher fermentation temperature. The result is a wine true to the place it is grown. Exciting Times!

FOOD PAIRING

Matches well to spicy food - Thai, Japanese, Indian, and works well with 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 micro-climate reduces the incidence of disease. Careful soil management helps us reduce treatments further. We practice minimal Intervention by being small enough to live on the vineyard to provide continuous care and being big enough to control everything we do.



Grapes:	100% Riesling
Appellation:	Blind River, Marlborough, NZ
Harvested:	23rd March & 4th April
Fermentation:	Stainless steel down to 11°C
Barrel aging:	None
Residual Sugar:	7g/L
pH:	3.13
TA:	8.2g/L
Alcohol	11.2%
Sugg. Retail	\$15.99