



## Tasting Vintage 2024

Stonefruit is here in abundance, along with a slightly spicy, almost lemon-meringue pie citrus thing going on, as well as some ripe pineapple and a drop or two of passionfruit. The tropical aromatics are, maybe even more luscious than usual and when we also see what has become a classic Arona smokiness, we are heading towards the complex, layered wine that we've all come to expect.

Intense and amazingly full-bodied and textured up front, but with the balancing brightness that comes from a citrus borne freshness. The smokey minerality is there, as usual, and there is a pithy texture that helps to balance a very powerful, deep mid-palate. Have I said "balance" too many times? Well, that's because it's important, and this wine ticks this box so wonderfully. The finish is rich and textured with layers of interest from all of the above. Once again, Arona hits the mark.

## 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

Understanding that harvesting the fruit at optimum ripeness is paramount to making the best wine possible. The aim is to pick the fruit at just the right time when it has the perfect balance of sugar, acidity and phenolics whilst having the right flavor profile to make the desired style of wine. In the build up to vintage 2024, monitoring of fruit was more intense than ever, with ripening happening quickly due to the hot, dry weather. The key was to stay calm and not be panicked into picking before that all important flavor profile was reached. This year, that flavor came later in the piece, resulting in wines with slightly higher alcohol. At the winery, there's really nothing to report. Our continued minimal intervention approach allows the fruit to shine and the wine to be an expression of where it comes from.

## Food Pairing

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

## Technical Details

**Region** 39% Awatere Valley Terraces, Marlborough  
31% Central Wairau Valley, Marlborough  
30% Blind River, Awatere Valley, Marlborough

**Clone and Rootstock** 39% Mass Select SO4  
31% Mass Select on Unknown  
13% Mass Select on SO4  
12% Riesling on Riparia Gloire  
5% Mass Select on 5C

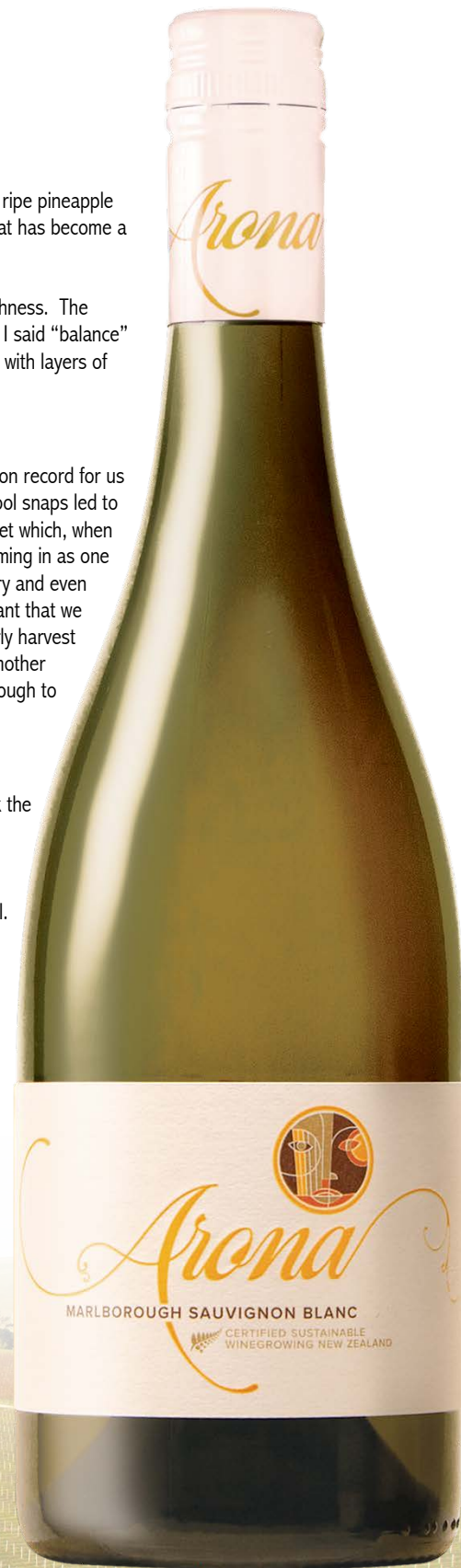
**Pick Dates** 6% 8<sup>th</sup> March  
31% 18<sup>th</sup> March  
39% 23<sup>rd</sup> March  
12% 31<sup>st</sup> March  
6% 2<sup>nd</sup> April  
6% 3<sup>rd</sup> April

**Fermentation** 100% Stainless Steel  
(down to 8 °C)

**Yeast** 42% X5  
40% VIN13  
8% VL3X5  
6% Tipico  
4% Alba Fria

**Residual Sugar** 2.7g/L  
**Ph** 3.19  
**TA** 7.3g/L  
**Alcohol** 13%

**Suggested Retail** \$13.99



INTERNATIONAL  
VINEYARDS



Our wines are certified under the Sustainable Wine Growing program (SWNZ) requiring the vineyard, winemaking and bottling to be sustainably certified.

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Barker's Marque Wines, Blind River, Marlborough