

Barker's Marque Wines



Blind River, Marlborough, New Zealand

ranga.ranga. 2016

Marlborough Sauvignon Blanc

TASTING

Our Estate Grown wine is an "old school" Marlborough Sauvignon Blanc. Zingy, lifted aromatics that are full of sweet bell pepper, elderflower and lime with some slightly spicy, dried herb and Jalapeno character. The palate is immediately bright and mouth-watering with juicy limy acidity and real breadth. The fine texture on the mid palate is beautifully balanced and leads to a finish that is very long and rich with fresh super-ripe limes and elderflower.

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 meant we picked as we wanted - 5 picks over 7 days - and always in the early morning.

WINEMAKER'S NOTES

We continue to be different - we don't pick on sugar levels and we tend to avoid thiol generating yeasts. We pick on flavour, and use yeasts that let the wine represent the place it's from. What happens in the winery is lots of careful attention. Minimal Intervention? Absolutely! In 2016 ranga was sourced from much the same areas as 2015, showing consistency and a true sense of its place within the vineyard.

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 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% Sauvignon Blanc
Appellation:	Blind River, Marlborough, NZ
Harvested:	5 days between Apr 5th & 12th
Fermentation:	Stainless steel down to 10° C
Barrel aging:	None
Residual Sugar:	2.8g/L
pH:	3.19
TA:	7g/L
Alcohol	12.5%
Sugg. Retail	\$12.99