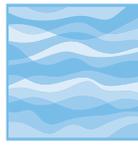


Barker's Marque Wines



Blind River, Marlborough, New Zealand

ranga.ranga 2013

Marlborough
Sauvignon Blanc

TASTING

This "old school" Marlborough Sauvignon Blanc is fresh and vibrant with balancing ripe fruit. The crisp acidity carries a solid core of fruit aromas and flavours - lemon grass, lime zest, the classical herbaceous tang of cut lawn plus a hint of Mediterranean dried herbs and a touch of Awaterere minerality. And it still packs the fresh, zingy punch on the finish that makes it stand out from the crowd.

THE VINEYARDS

As usual, the fruit for our estate wine was the first picked. We are able to pick exactly when we want, taking smaller parcels when they are just ripe rather than picking the vineyard as one block and picking some under and some over ripe. The grapes came from the same blocks as prior years.

2013 was a great growing year - warm, sunny days and spaced rain events.

WINEMAKER'S NOTES

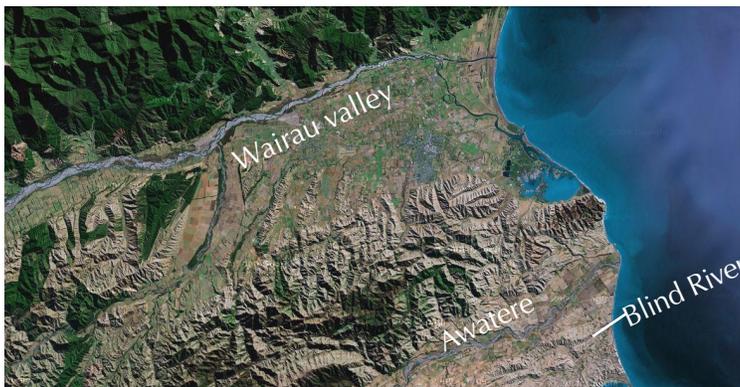
There was almost no "winemaking". More than ever, 2013 was made in the vineyard. Fermented in stainless steel at very cool temperatures, the balance of ranga in 2013 is exactly right - each mouthful is full of the "ripe green" flavours at the core of what Marlborough has to offer. Flavours which are so hard to find.

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:	5th - 7th April 2013
Fermentation:	Stainless steel down to 11°C
Barrel aging:	None
Residual Sugar:	2.4g/L
pH:	3.201
TA:	7.8g/L
Alcohol	13%
Sugg. Retail	\$12.99