



Three Brooms



MARLBOROUGH, SAUVIGNON BLANC

Tasting 2019 Vintage

On the nose, the 2019 Three Brooms has all the usual suspects of currant leaf, kiwi fruit, a dash of passionfruit, and the finesse of minerality that we've come to expect. This year however, there are a couple of additions including some heady dried herb notes and some flintlock smoke. It is so "Three Brooms"

In the mouth, the attack is bright and fresh but with amazing intensity. Intensity of what? Fresh, kiwifruit, a twist of passionfruit and a blanket of creamy texture overall. The mid palate takes over where the nose left off - with its subtle power and fascinating complexity, and the finish goes on for minutes after the wine is gone. Rich, balanced, textured and complex.

This wine is, at the same time, a massive contradiction of freshness and richness, lightness and density, elegance and power; while being soft, rich, complex and beautifully integrated – and it's only six months old.

The Vineyards

Continuing the seemingly never-ending theme of no two seasons being the same, the lead up to the 2019 vintage was no different – in that it was different. An early budburst followed by a warm spring with sufficient rain events to keep things ticking along. No frost events made things a little easier too. But mother nature giveth and taketh away, with a cold, showery flowering resulting in lower than expected crop estimates. Then, January and February brought the big dry with the second lowest rainfall since 2004 (only 2015 was lower and that was our lowest ever yield). Somewhat perversely, this allowed our vines to compensate for the poor flowering to bring us back to (and even slightly above) par yields. Our 15th season since planting, Marlborough never ceases to surprise and amaze.

Winemaker Notes

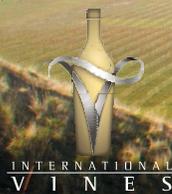
Nothing to see here – it's truly all about the fruit. If it's possible, the 2019 winemaking notes on this wine are even more minimal than previously. The fruit was macerated at seriously cold temps, then we impart our own new world interpretation of battonage resulting in extended lees contact for up to 3 months. A quick filter and a month in the bottle and that's the art of Three Brooms. A wine that should enjoy the test of time rather than surviving or enduring it.

Food Pairing

Rich enough to match with white meats, tuna or swordfish but equally complimentary to white fish, seafood and complex salads.

Technical Details

Region	Waverly Vineyard, Blind River, Awatere Valley,	Post Ferment Operations	No fining agents were added. Four months Lees contact
Clone and Rootstock	72% Mass Select on Riparia Gloire 14% Mass Select on Schwarzmann 14% Mass Select on 5C	Residual Sugar	3.4g/L
Pick Date	58% 31 st March 14% 2 nd April 14% 5 th April 14% 6 th April	pH	3.26
Fermentation	100% Stainless Steel as cold as possible (down as low as 8 °C)	TA	7.1g/L
Yeast Strain	71% VL3 15% L3 14% CKS102	Alcohol	12.8%
		Suggested Retail	\$16.99



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