

Three Brooms Sauvignon Blanc

THE FACTS

COUNTRY: New Zealand

REGION: Marlborough

APPELLATION: Marlborough

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: With the fruit arriving at the winery in such great condition and at optimum ripeness, my job really is just a watching brief to protect and nurture the fruit's natural aromatics and flavor and allow the nuances and complexities to build through fermentation and post fermentation lees contact. My notes this year are short, because there is no winemaking wizardry here, just simple care and attention to detail that allows the wine to show itself in the best light possible.

THE STORY

Three Brooms is a single vineyard line of Barker's Marque Wines. Named after Charlie Barker's first venture into hospitality - a tented pub at England's Epsom Downs racecourse - this single vineyard wine draws on the same imagination, integrity and hard work that he showed back in 1920. Nestled between the bluffs of Blind River, in Marlborough's Awatere Valley, our Winemaker Simon Barker and his viticulturalist wife Vanessa provide the kind of personal vine care you can only get by living on the vineyard. Certified Sustainable by New Zealand Winegrowers Three Brooms is accredited as being sustainably grown, made and bottled.

THE ADJECTIVES

AROMAS / FLAVORS: Layers of Lemongrass, key lime, briny jalapeno, biscuity creaminess and a light flintlock minerality

THE SELLING POINTS

Intense, yet elegant. Dense, yet light. Rich yet fresh.

SUSTAINABILITY: Certified Sustainable, Vegan, Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Rich enough to pair well with white meats, tuna or swordfish, and all seafood.

