







Barker's Marque Wines



Waverley Vineyard

Satellite and airial view of Waverley Vineyard, New Zealand. The Blind River winds just around the edges or our vineyards. .

"Minimal intervention between vine and wine. Sensible, practical viticulture that is as considerate to the environment as possible."

—Simon Barker, Winemaker and Proprietor

Waverley Vineyard is nestled between the bluffs of Blind River in the southeast corner of Marlborough's winemaking region. Recent research highlights olfactory differences between the Awatere and Wairau valleys. Wines from the Awatere can have a distinctive exotic style, fresher fruit and with a minerality not found elsewhere in Marlborough. The Blind River Valley is developing as a distinctive sub region of its own, a recognizable element being a flinty, smoky character. Waverley has planted shy of 100 acres of which most is Sauvignon Blanc and 10 acres is Riesling, We planted the vineyards in 2004/05.



Our wines are certified under the Sustainable Wine Growing program (SWNZ) requiring the vineyard, winemaking

and bottling to be sustainably certified.

Our wines are certified under the Sustainable Wine

DISTINCTIVE TERROIR

Simon and Vanessa extensively researched the soil and climate in the Marlborough region, and discovered that Waverley's terroir would produce wines of exceptional quality and character. The soil at Waverly is heavy— the right kind of clay that holds water in the soil and nurishes vine's root system. Waverley is located a mile from the sea in one of the windiest areas of Marlborough. The sea breeze makes vines less prone to disease, allowing fewer treatments. Winds from the sea and mountains also reduces temperature, lowering yields and delaying maturity so the grapes sees more of the cooler fall evenings. The larger diurnal temperature difference helps develop aromas and flavors that give our wines their individual intensity.

In line with **Minimal Intervention**, our wines are made "in the vineyard". Our viticultural, and winemaking has practically become one and the same at Waverley.