



2020



Tasting 2020 Vintage

Spiced apple, kiwifruit, pineapple and stone fruits lead the charge here, which is an amazingly intense charge and is backed up by an equally intense minerality and smokiness. Wow!! Simply Wow!!

Super intense and pithy attack which is rich, textured (as in the previous two years, dare I say phenolic), beautifully supple and dense. The "gin and tonic" character of the 2019 wine is replaced with a deep, rich yet subtle tropical fruit core tensioned by the most amazingly bright mouthwatering acidity. This acidity carries the wine to a long, textured finish that is both bright and dense at the same time.

The Vineyards

If we thought the growing season leading up to the 2019 harvest was dry, 2020 was even drier. It was the driest since we planted in 2004 and from December-April only an inch of rain fell on Waverley. That's pretty dry but our plants coped fabulously and with very solid temperatures throughout the season growth was steady and strong.

A couple of colder mornings gave us some concerns around frost but it came to naught. Some patchy weather at flowering led to an imperfect set but the plants adjusted well and ripened the fruit superbly. Despite coronavirus leading to major lockdown we completed the vintage with relative ease and the run of weather leading up to and during harvest resulted in clean ripe fruit arriving at the winery. Due to a classic Marlborough fall with its large diurnal temperature difference, the fruit for Three Brooms hung out for its long, slow ripening, leading to that balance of aromatics, flavor and acidity. I think we nailed it.

Winemaker Notes

The interesting thing about this year's Arona is that it's 100% from the Awatere Valley, which is a first. Historically, it has been approx. 50% from each of the Awatere and Wairau Valley's but this harvest it was clear from the outset that it wasn't going to be an ordinary year for Arona. This is continued testimony to our lack of recipe winemaking. As we strive to maintain quality and consistency of style, it is necessary to be flexible enough to make any blending calls that are slightly out of left field. We have no qualms in doing this and, in fact, deem it a critical tool in our winemaking. I hope you are as happy with this wine as I am.

Technical Details

Region	Blind River, Awatere Valley, Marlborough	Fermentation	100% Stainless Steel (down to 10°C)
Clone and Rootstock	32% Mass Select on Schwarzmann 28% Mass Select on 101-14 27% Mass Select on 5C 13% Riesling on Riparia Gloire	Post Fermentation	Stabilized and filtered with a tiny amount of 0% Stainless Steel
Pick Dates	36% 5 th April 32% 27 th March 19% 26 th March 13% 4 th April	Residual Sugar	3.7g/L
		pH	3.16
		TA	7.7g/L
		Alcohol	12.5%
		Suggested Retail	\$12.99

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

