



Three Brooms



MARLBOROUGH, RIESLING

Tasting

The 2019 Three Brooms Riesling is ready for release and beautifully intense on the nose, with an opulent richness that has come from appropriate time in the bottle. Citrus zest remains the dominant fruit character but with a creamy richness, a light touch of Lemon Grass.

On the palate, the richness from the nose is there from the start, along with some sweetness that wonderfully balanced by a citrus zest acidity. The mid palate is amazingly broad and rich but not cloying as the acidity and some gentle phenolics help to keep the balance. Hazelnut, Honey suckle and Lemon tart, and even the first hints of petrol. All this is overlaid with a subtle stony/mineral element ushering in a lingering finish that has become synonymous with our Blind River location.

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). It was very hot as well, with some in Marlborough suffering such extreme temperatures that (when coupled with insufficient water) the vines started to shut down. Luckily, in Blind River we suffered no such issues with the sun and irrigation allowing our vines to cooperate for the post flowering to bring us back to (and even slightly above) par yields. We had no disease and were able to harvest the fruit for Three Brooms Riesling exactly when we wanted to, resulting in clean, ripe fruit arriving at the winery.

Winemaker Notes

At the winery door, our philosophy of minimal intervention was in place as usual and our harvesting decisions were split from our early pick, through to riper fruit picked some two weeks later. Three different yeasts across three very small batch ferments were chosen to build complexity - one for fruit expression, a second for finesse and a little funk and, lastly, to build body and texture. Historically, this has worked with our fruit from Waverley and four years on, it certainly seems to be working again. The yeast and our usual close attention to ferment detail are the only winemaking choices used in making this wine. I think and hope you'll enjoy the result.

Technical Details

Region	Blind River, Awatere Valley, Marlborough
Clone and Rootstock	34% 110 on Schwarzmann 33% 198-19 on Schwarzmann 33% 239 on Riparia Gloire
Harvest Dates	30% 7 th March 70% 21 st March
Fermentation	100% Stainless Steel (down to 10 °C)

Post Fermentation	Stabilized and filtered. Nothing else - no further additions at all.
Residual Sugar	20.2 g/L
pH	3.15
TA	9.2 g/L
Alcohol	10.7 %
Suggested Retail	\$14.99



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