



## Tasting Vintage 2023

So much going on here that it's hard to know where to start. There is super ripe citrus that's almost tropical, spicy citrus blossom, smokey passionfruit, wet stone minerality and a gentle, funky character. And then there's a creamy, perfumed richness that counterbalances the overall lightness and delicacy of what's gone before. It's all there, delicate, and intense. Amazing Lively, almost zingy attack that is, at once, full of smokey minerality that pushes to a mid-palate where the incredibly focused citrus fruit come to the fore, supported by a cast of rich passionfruit, pithy dried herbs and another, slightly briny smokiness that is different to what's gone before. The finish is so long, juicy, and full of the complexity of the wine which, I suggest, will get even better after some time in the bottle.

## Arona IS 100% VEGAN FRIENDLY

### The Vineyards

After the wettest winter since we planted our vineyard at Waverley, the cooler soil temperature resulted in a slightly delayed budburst. Spring itself was somewhat the opposite, being reasonably dry and warm, but with unusually high humidity levels. Growth was solid and healthy and, not wishing to tempt fate, we were again untroubled by frost due to Waverley's proximity to the coast. The warm, dry, humid weather continued through early summer, resulting in a solid flowering and fruit set. Though there was some disease pressure across the district due to the unusually high levels of humidity, Waverley remained completely clean thanks, in large part to our coastal location and our own natural fungicide – the ever-present wind. As with last year, February was unusually wet, and with that came concern about botrytis but, although March also had higher than average rainfall, Waverley remained free of disease. Often, the delay caused by a late budburst will be caught up during the season but, this year, that delay pulled right through to harvest and even extended slightly. No dramas at Waverley, though, and the fruit was delivered to the winery clean and ripe, as usual.

### Winemaker Notes

As for so many years now, the fruit was harvested by our own crew and, subsequently, was picked at optimum ripeness for Arona and, indeed, all our wines. So, what is optimum ripeness? In a nutshell, it's picking the fruit at the right time to provide the correct balance of sugar, acidity and phenolics whilst most importantly having the right flavor profile to make the desired style of wine. All this feeds into the picking decision and makes it the most important decision we must make each year. And it's different for each of our wines, which, along with the variations in Terroir, is how we, essentially, make four wines from the same place that are completely different. The introduction of fruit from a new Upper Awatere Terraces grower has added a slightly different dimension to the wine this year. The usual light touch at the winery results in a wine we're very pleased with and we're not alone as it has, along with Three Brooms, been selected for the Appellation Marlborough Wine Annual Collection.

### Food Pairing

Compliments the flavors of roasted chicken, grilled pork tenderloin and white flakey fishes. Pairs brilliantly with shrimp, and seafood as well as spicy Asian dishes. A household favorite is Arona paired with Thai Mango Salad.

### Technical Details

<b>Region</b>	50% Blind River, Awatere Valley, Marlborough 34% West Rapaura Road, Wairau Valley, Marlborough 16% Upper Awatere Valley Terraces, Marlborough	<b>Fermentation</b>	100% Stainless Steel (down to 10°C)
<b>Clone and Rootstock</b>	38% Mass Select on 5C 34% Mass Select on Unknown 16% Mass Select on SO4 12% Riesling on Riparia Gloire	<b>Yeast</b>	44% Wild & Pure 30% VIN13 17% X5 9% Interdry
<b>Pick Dates</b>	15% 23 <sup>rd</sup> March 19% 3 <sup>rd</sup> April 12% 5 <sup>th</sup> April 38% 8 <sup>th</sup> April 16% 13 <sup>th</sup> April	<b>Residual Sugar</b>	3.3g/L
		<b>pH</b>	3.2
		<b>TA</b>	7.5g/L
		<b>Alcohol</b>	12.7%
		<b>Suggested Retail</b>	\$13.99



INTERNATIONAL  
V I N E S



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