



# Three Brooms



## MARLBOROUGH, SAUVIGNON BLANC

### Tasting Vintage 2023

So consistent. All that you'd expect to see is here. Rich, intense layers of lemongrass, briny, wet stone minerality, spicy, creamy, and the signature flintlock smokiness. And no mention of fruit yet, but it's there in the form of light passionfruit and super ripe limes. Such a contradiction – Elegant but powerful, Fresh yet dense. And as complex as ever, it's just Three Brooms, right? Yes, it is – Again. Incredible, fresh, focused attack that is light, biscuity, and mouthwatering. As with the nose, the fruit comes later and is subtle citrus and passionfruit with a wonderful secondary edginess that is so gentle that it's barely perceptible but adds, hugely, to the complexity here. If possible, the finish is even more complex with an amazing fruit richness and sweetness balanced, perfectly, by that juicy, mouthwatering acidity. Subtle and complex, and age will make it even better.

**THREE BROOMS 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 Three Brooms 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 is Terroir, is how we, essentially, make four wines from the same place that are completely different. It is said that the best things in life are simple, and that certainly true of this vintage of Three Brooms. We've taken perfectly ripe fruit and simply paid attention to the job of being the custodian of the fantastic aromatics, texture and flavor the fruit from our Waverley vineyard provides. I've been quoted in the past as saying that, sometimes, the hardest thing to do is nothing. Over the years and in the case of Three Brooms, this has become much easier and simpler to do. This vintage is in danger of developing into one of the best we've ever produced and has, along with Arona, been selected for the Appellation Marlborough Wine Annual Collection.

### Food Pairing

Rich enough to pair well with white meats, tuna, or swordfish, and all seafoods. Enhances salads that are complex.

### Technical Details

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|---------------------|---|
| Region              | Blind River, Awatere Valley, Marlborough  |
| Clone and Rootstock | 32% Mass Select on 101-14<br>27% Mass Select on Riparia Gloire<br>18% BDX on 101-14<br>10% Mass Select on Schwarzmann<br>7% Mass Select on 5C |
| Pick Date           | 23% on 8 <sup>th</sup> April<br>32% on 9 <sup>th</sup> April<br>45% on 11 <sup>th</sup> April   |
| Fermentation        | 100% Stainless Steel as cold as possible (down as low as 8 °C)  |

|                         |   |
|-------------------------|---|
| Yeast                   | 100% VL3  |
| Post Ferment Operations | Stabilized and filtered with no fining agents added.<br>Three months Lees contact |
| Residual Sugar          | 3.3g/L  |
| pH                      | 3.25  |
| TA                      | 7.4g/L  |
| Alcohol                 | 13%   |
| Suggested Retail        | \$18.99   |



INTERNATIONAL  
VINES



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