

# ranga.ranga.

MARLBOROUGH, SAUVIGNON BLANC

## Tasting Vintage 2023

Fresh, bright, vibrant, and intense on the nose with key lime, freshly mown grass, and dried herbs up front. And just in case you're not sure if it's Ranga, there's a beam of wet stone minerality with the tiniest dash of smokiness. Classic Ranga Ranga.

Juicy, ripe citrus attack on the palate, leading to the soft, juicy, almost herbal floral character of the mid palate that has amazing weight and concentration. And the finish is just more of the same with the recurring theme of a juicy mouthwatering freshness that is, like the nose, simply classic Ranga Ranga.

**Ranga. Ranga. 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 Ranga Ranga 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 have to 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.

For ranga ranga this year was super simple at the winery, with our usual minimal intervention philosophy being applied and the result being the same as ever – a pure, bright wine that wears its provenance on its sleeve.

## Food Pairing

Due to the complexity and layers found in Ranga, the wine lends itself to pairing with meaty fishes, chicken, Pasta in cream or tomato sauce, and fresh vegetable salads. A household favorite pairing is air fried green tomatoes, but air fried zucchini and green beans also pairs exceptionally well.

## Technical Details

Region	Blind River, Awatere Valley, Marlborough	Fermentation	100% Stainless Steel (down to 9°C)
Clone and Rootstock	100% Mass Select on Riparia Gloire	Yeast	62% X5 21% VL3 17% CSK102
Pick Dates	34% on 4 <sup>th</sup> April 10% on 8 <sup>th</sup> April 16% on 12 <sup>th</sup> April 40% 16 <sup>th</sup> April	Residual Sugar	1.6g/L
		pH	3.20
		TA	7.2g/L
		Alcohol	12.5%
		Suggested Retail	\$13.99



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