



Three Brooms



MARLBOROUGH, SAUVIGNON BLANC

Tasting Vintage 2024

It's hard to find new ways to describe a wine that is so consistent, but I'll try. Intense, lightly funky and incredibly complex, there is so much going on here. Rich, lemongrass and key lime fruit, along with the ever-present briny, wet stone minerality a very light creaminess and, of course, that light smoky character that is just nailed onto Three Brooms. Layer upon layer of complexity and contradiction are here again, too. That character that is both light and dense, delicate and powerful, soft yet tense. Three Brooms does it every year.

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

So, following on from the wettest winter since we planted Waverley, of course, last winter was very dry, being one of the driest on record for us at Waverley. Heading into spring, while there were no damaging frosts at Waverley, several very cold nights and a few more cool snaps led to some quite serious blind budding (shoots not growing). This was followed by a cool period over flowering, leading to a poor set which, when added to the low shoot numbers, resulted in a potentially low cropping year. And so it turned out to be, with vintage 2024 coming in as one of the smallest crops we've had in our twenty years at Waverley. The classic El Nino weather patterns that led to a hot, very dry and even windier than usual summer, had us a little worried that the plants would struggle. However, a couple of critical rain events meant that we arrived at harvest with the usual clean, ripe fruit. The much lower yield meant that the crop ripened quickly, resulting in an early harvest with some beautiful flavors that were, at once, intense, quirky and interesting. Overall, this season has been a reminder that mother nature is always testing us and, at the same time, providing new and interesting character to the fruit that, ultimately, pulls through to our wines.

Winemaker Notes

More than ever this year, our picking decisions around Three Brooms were crucial. Waiting for that moment when the balance in the fruit is just right so as to allow the fruit to shine while, at the same time, providing the character that results in the amazing complexity of the wine. Characteristics such as the texture and flavor resulting from lees contact, the balancing freshness of fruit picked at the perfect time, intensity of aromatics and on the palate and the weight of fruit that fills any potential gaps in the wine's profile. Simply complex; that's it. The softer, "bigger" nature of the fruit profile this year meant a little less lees contact was required, and super cold ferment temperatures (as low as 7°C) preserved the bright, lively, classic Blind River character that we try so hard to build in the vineyard. At the same time, the low temperature pushes the yeast to it's absolute limit, resulting in further complexity. So, a little more to think about with this vintage but still very much not much to do – still no heavy-handed interventions and still the Barker's Marque – Waverley Vineyards philosophy of minimal intervention ringing out loud and true.

Food Pairing

Rich enough to pair well with white meats, tuna or swordfish and all seafood.

Technical Details

Region	Blind River, Awatere Valley, Marlborough	Yeast	100% VL3
Clone and Rootstock	51% Mass Select Riparia Gloire 33% Mass Select on 101-14 16% BDX on 101-14	Post Ferment Operations	Stabilized and filtered with no fining agents added.
Pick Dates	33% on 28 th March 32% on 31 st March 45% on 3 rd April	Residual Sugar	2.5g/L
Fermentation	100% Stainless Steel as cold	pH	3.22
		TA	7.3g/L
		Alcohol	13.5
		Suggested Retail	\$18.9



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VINES



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

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Barker's Marque – Waverley Vineyards, Blind River, Marlborough