



Three Brooms



MARLBOROUGH, SAUVIGNON BLANC

Tasting Vintage 2025

Rich and lush and with perfumed aromatics of lemongrass, currant leaf and basil. On top of this there is the classic Three Brooms complexity that is all at once, slightly funky, briny and smokey with a distinctive Savory twist, including tomato leaf and melon squash. Layers of tension and contradiction abound, keeping the drinker focused and, often, raising an eyebrow of internal enquiry, which I think is great.

Amazingly focused attack that is light and bright, somewhat belying the richness of the nose. The richness comes via the mid-palate, where there is a mouthwatering juiciness and a secondary edge that aligns beautifully with the smokey aromatics of the nose and brings out some super ripe citrus fruits and aromatic dried herbs, with lemongrass being front and centre. The finish is amazingly vibrant, carried on a backbone of incredibly focused, briny citrus fruit character and there's that savory twist again.

THREE BROOMS IS 100% VEGAN FRIENDLY

The Vineyards

Well, having flip-flopped from wet to dry winters over the last couple of years, we finally had one that might be considered "normal". This normalcy was, however, offset by some excitement on the frost front, with a very unusual event occurring in late October, when spring was in full swing. There appeared to be no frost risk, and another cool spring morning was expected, but we were in for something of a shock. Temperatures did not get to zero, there was no frost on the ground at all, yet in a small hollow of Waverley, a frost occurred in the canopy, writing off an acre of fruit. This has never happened before, and we surely hope it never happens again. From then on, right up to harvest, we had a very solid growing season. Flowering and fruit set were solid without being spectacular and the lead up to harvest was the perfect mix of warm early autumn days, with cool evenings and mornings, allowing those classic Blind River flavors to slowly build in the fruit.

Winemaker Notes

Even more than our other wines, picking decisions are critical for Three Brooms. Achieving that unique balance of subtlety, elegance and powerful intensity can turn on a twenty-four hour delay. After the softer nature of last vintage, this year is a return to the finer, "twitchier" tones that characterize our signature wine. Picked over a slightly shorter time period than usual – ten days rather than two weeks – the optimum harvest time just seemed to concertina, but our goal of getting the fruit at precisely the right time remains the same and we take it when it's ready, whether or not it fits our usual time frame.

Of course, the ferments were cold (as low as 7 Celcius), of course the yeast was Zymaflore VL3, of course the ferments were meticulously managed and of course we added no fining agents to alter the wine's character. If all of these "of courses" make it seem like making wine to a recipe, it's most definitely not. Rather, it's the application of a consistent philosophy but being adaptable when it comes to the actual management of each ferment. And that philosophy centers around growing great fruit and minimizing our input in the winery. The lees contact period was four months this year, slightly longer than in recent years due, mostly, to the naturally lighter nature of the wines. Judge for yourself, but it is still, "of course", classic Three Brooms

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	Post Ferment Operations	Stabilized and filtered with no fining agents added.
	33% Mass Select on Schwarzmann	Residual Sugar	Four months Lees contact 2.9g/L
Pick Dates	43% on 17 th March	pH	3.3
	8% on 20 th March	TA	6.73g/L
Fermentation	33% on 21 st March	Alcohol	13%
	16% on 26 th March	Suggested Retail	\$18.99
	100% Stainless Steel as cold as possible (down as low as 7C)		



INTERNATIONAL VINES



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

Owned, imported and marketed by InternationalVines.wine

Barker's Marque - Waverley Vineyards,