

*Barker's Marque Winery*

WAVERLEY  VINEYARD

# CURRENT VINTAGE PORTFOLIO

Barker's Marque Winery, Blind River, Marlborough

[barkersmarquewines.com](http://barkersmarquewines.com)



# ABOUT OUR AWARD-WINNING PORTFOLIO OF ESTATE GROWN, VEGAN-FRIENDLY AND CERTIFIED SUSTAINABLE WINES

Barker's Marque Winery makes wine of distinction as a goal and has found that being true to making the best "wine" requires listening to the vineyard. Because the winery grows, makes, and imports the wine to the U.S themselves, it can offer superior value. The wine is honest and reflects the true character of the Blind River terroir. It adds texture and balance to the intensity of the world-famous Marlborough Sauvignon Blancs.

## **PHILOSOPHY.**

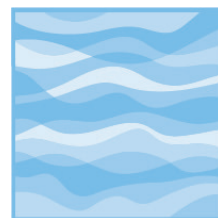
The owners believe that winemaking starts in the vineyard and that fruit carefully tended and managed using sensible, sustainable methods requires minimal intervention. The result is wines of quality with unique flavor profiles — wines with a freshness and minerality not found in other areas of Marlborough.

## **THE VINEYARD.**

Waverley Vineyard is nestled between the bluffs of Blind River in the southeast corner of Marlborough's winemaking region. Recent research highlights olfactory differences between the Awatere and Wairau valleys. Wines from the Awatere can have a distinctive exotic and fresh fruit style.

## **DISTINCTIVE TERROIR.**

Waverley is located a mile from the sea in one of the windiest areas of Marlborough. The sea breeze makes vines less prone to disease, allowing fewer treatments. Winds from the sea and mountains also reduce temperature, lowering yields and delaying maturity so the grapes see more of the cooler fall evenings.





## Tasting Vintage 2025

Rich, intense, deep and lush spicy stone fruit is all over this nose, along with a less obvious slightly edgy, wet stone minerality. There is a touch of key lime, or ripe lemons and the spice is causing the suggestion of key lime. Tropical in the form of pineapple core, and with a slightly creamy smokiness. This is a nose packed with layer upon layer of aromatic complexity, which we have become so used to from this wine.

The same full-bodied texture and density leads the way, with the balance provided by a bright super ripe citrus juiciness. The Arona nose is there, benchmark smokey minerality and pithy texture (we don't talk enough about the importance of phenolics in Sauvignon) and that's before we even get to the fruit, which is stone fruit and pineapple with a backbone of lemon and lime. Add a little spiciness that comes to fore on the long finish and our tasting is complete. Classic Arona.

## 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

This year, the character that we're looking for in fruit destined for Arona was there a little earlier than usual in the vines ripening process, which means the wines are slightly lower in alcohol than in recent years. The almost perfect weather leading up to harvest meant that picking decisions were made exclusively on tasting and analyzing the fruit (with no external factors, such as weather or logistics having an impact) and resulted in our usual, hands-off approach being applied without any stress. Whilst we are constantly looking at ways of making our wines better, we are not trying to completely re-invent the winemaking wheel, so the clean ripe fruit from this year was treated with the usual attention to detail, without interfering with the process. No winemaking wizardry required here, just being gentle with the fruit and allowing it to shine through in the wine. Nothing added, nothing taken away, just an expression of the fruit.

## Food Pairing

Matches well to spicy food. Thai, Japanese, Indian—but works equally well with seafood, particularly oysters, and fat cheeses.

## Technical Details

**Region** 100% Blind River, Awatere Valley, Marlborough

**Fermentation** 100% Stainless Steel  
(down to 8 °C)

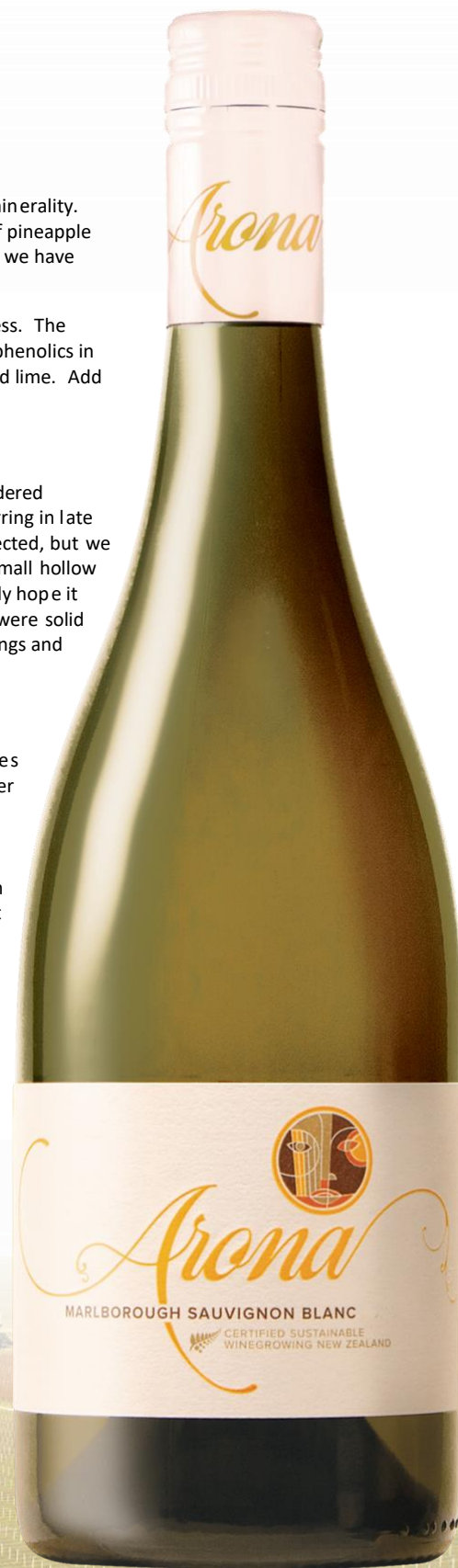
**Clone and Rootstock** 86% Mass Select SO4  
14% Riesling on Riparia Gloire

**Yeast** 50% Wild & Pure  
36% VIN13  
14% Delta

**Pick Dates** 14% 20<sup>th</sup> March  
86% 31<sup>st</sup> March

**Residual Sugar** 3.9g/L  
**Ph** 3.07  
**TA** 6.9g/L  
**Alcohol** 12.5%

**Suggested Retail**



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,

# ranga.ranga.

MARLBOROUGH, SAUVIGNON BLANC

## Tasting Vintage 2025

Dried, spiced dried herbs infused with essence of key limes on a wet stone. All of this assaults the senses and, if you take another, closer, look there is a gentle smokey character that is like soft blanket over it all. There is, as well, a light minerality that goes hand in hand with the wet stone aromatics and completes the aromatic picture of this classic version of ranga ranga.

Initially quitesoft for ranga ranga, the beautifully balancing freshness of juicy, mouthwatering ripe citrus soon puts in a appearance. The mid palate is bright yet deep and concentrated, being led by a stream of flavors to keep the drinker's interest. These include the super ripe citrus of the attack, plus the texture provided by that wet stone minerality found on the nose, plus the light smokey character, plus the complexity of the dried herbs. Alot of pluses there, caused by the layered nature of the wine which pulls right on through the finish – a finish about which I always seem to find myself writing that, somehow, it leaves you wanting another glass. I write all my tasting notes with a glass of the subject wine in front of me and this comment rears its head all the time because, well, I always find myself wanting a full glass of ranga ranga. **ranga. ranga. 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

While the flavors in Arona came early in the fruit's ripening process this year, with ranga ranga it was later than usual, resulting in slightly higher alcohol, and for once, the fruit for ranga ranga was not our first harvest. The winemaking remains the same, though – simple, meticulous and as hands off as possible. This is winemaking at it simplest but the finished wine is far from simple, being complex, layered and a wonderful expression of our Waverley Vineyard.

## Food Pairing

Matches well to spicy food. Thai, Japanese, Indian—but works equally well with seafood, particularly oysters, as well as fat cheeses.

## Technical Details

|            |                                                                |                  |                                             |
|------------|----------------------------------------------------------------|------------------|---------------------------------------------|
| Region     | Blind River, Awatere Valley, Marlborough                       | Fermentation     | 100% Stainless Steel (down to 9°C)          |
|            |                                                                | Yeast            | 62% Excellence FTH<br>19% CSK102<br>196% X5 |
| Clone and  | 59% Mass Select on Riparia Gloire<br>41% Mass Select on 101-14 | Residual Sugar   | 1.7g/L                                      |
|            |                                                                | pH               | 3.26                                        |
| Pick Dates | 59% on 22 <sup>nd</sup> March<br>41% on 26 <sup>th</sup> March | TA               | 6.8g/L                                      |
|            |                                                                | Alcohol          | 12.8%                                       |
|            |                                                                | Suggested Retail | \$15                                        |



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,



## MARLBOROUGH, SAUVIGNON BLANC

### Tasting Vintage 2025

Amazing intensity that is driven by heady, floral character – sweet pea and citrus blossom being front and centre. There is also some nettle, elderflower, nectarine, currant leaf and a super subtle savoury smokiness. Nothing is over the top and the whole is very delicate and elegant but there is so much going on it's almost overwhelming. On reflection, this is actually what we have come to expect from The Loop.

Incredibly elegant on the attack and with all the amazing attributes of the nose. The flavours seem to bounce around before settling into a mid-palate that has a softening light creaminess which helps to bring some order to the amazing chaos of the incredibly layered wine. The finish is so long and fine with, honestly, such ridiculous juicy complexity that is so alluring.

THE LOOP 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

This year, for the first time since we started making wine The Loop was harvested from a single vineyard block. It has always been our philosophy that blending wine batches from different blocks provides complexity. This speaks to our approach that we aren't scared to change things up to make the best wines possible and that we don't make our wines by recipe. Having said that, we fermented 10% in neutral oak barrels as usual so maybe the mold has just been bent, not completely broken. Either way, these subtle changes are what keep us on our toes and forever learning about our vineyards and how to make the best wines possible each vintage.

### Food Pairing

Matches well to spicy food. Thai, Japanese, Indian—but works equally well with seafood, particularly oysters, as well as fat cheeses.

### Technical Details

|                     |                                                                                      |                  |                                        |
|---------------------|--------------------------------------------------------------------------------------|------------------|----------------------------------------|
| Region              | Awatere Valley Terraces, Marlborough                                                 | Yeast            | 90% X5<br>5% Sauvage<br>5% Wild & Pure |
| Clone and Rootstock | 100% Mass Select on SO4                                                              | Residual Sugar   | 4.8g/L                                 |
| Pick Dates          | 100% on 30 <sup>th</sup> March                                                       | pH               | 3.12                                   |
|                     |                                                                                      | TA               | 7.0g/L                                 |
|                     |                                                                                      | Alcohol          | 12.7%                                  |
| Fermentation        | 90% Stainless Steel (down to 10°C)<br>10% Neutral Oak Barrels at ambient temperature | Suggested Retail | \$15                                   |



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,



# 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<br>33% Mass Select on Schwarzmann<br>16% BDX on 101-14                                           | Post Ferment Operations | Stabilized and filtered with no fining agents added.<br>Four months Lees contact |
| Pick Dates          | 43% on 17 <sup>th</sup> March<br>8% on 20 <sup>th</sup> March<br>33% on 21 <sup>st</sup> March<br>16% on 26 <sup>th</sup> March | Residual Sugar          | 2.9g/L                                                                           |
| Fermentation        | 100% Stainless Steel as cold as possible (down as low as 7°C)                                                                   | pH                      | 3.3                                                                              |
|                     |                                                                                                                                 | TA                      | 6.73g/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

Owned, imported and marketed by [InternationalVines.wine](http://InternationalVines.wine)

Barker's Marque - Waverley Vineyards,

**Barker's Marque Winery, Blind River, Marlborough**

Comprehensive individual winemaker notes are available for download on website.

Distributed By:

Distributor Name

Address

City, State xxxxx

Salesperson Name

Phone

Email

Co-Proprietors

Simon Barker

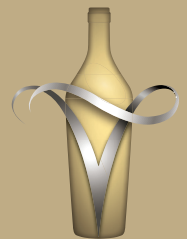
and

Gillett Johnson

Barrington, Illinois

415.305.8622

[gillett@internationalvines.wine](mailto:gillett@internationalvines.wine)



INTERNATIONAL  
V I N E S