



Tasting Vintage 2022

Wonderful, lifted, bright lime and passionfruit, with a light spicy character and a deep, tropical element that is even deeper and more intense. All of this is overlaid with a blanket of almost creamy richness that has a smoky passionfruit overtone.

Incredibly lively attack that is bright and pithy with balancing richness of uber ripe limes, kiwifruit and a twist of passionfruit. The mid palate is so bright and fresh with layers of pithy citrus and rich, intense passionfruit that brings fantastic balance. The finish has a fabulous acidity that carries the flavor for so very long and suggests this wine will last for quite some time in the bottle.

Arona IS 100% VEGAN FRIENDLY

The Vineyards

As spring goes, it doesn't really get any better than this growing season. Plenty of rain at the right time to get the vines up and going and producing magnificent canopies. It was one of, if the best spring for growth that we've seen in our twenty years in Marlborough and our coastal site meant that, once again, we were untroubled by frost. Heading into summer, the weather continued to play ball with very solid flowering and post-flowering periods resulting in great set and bunch architecture. The challenges came later as we headed into the usually calm, stable late summer. February was, in a word, wet, with us getting six times our monthly average of rain, with further falls in mid-March. The district was getting nervous but at Barker's Marque we went about business as normal and the result was, well, normal. Clean, ripe fruit was delivered to the crush pad.

Winemaker Notes

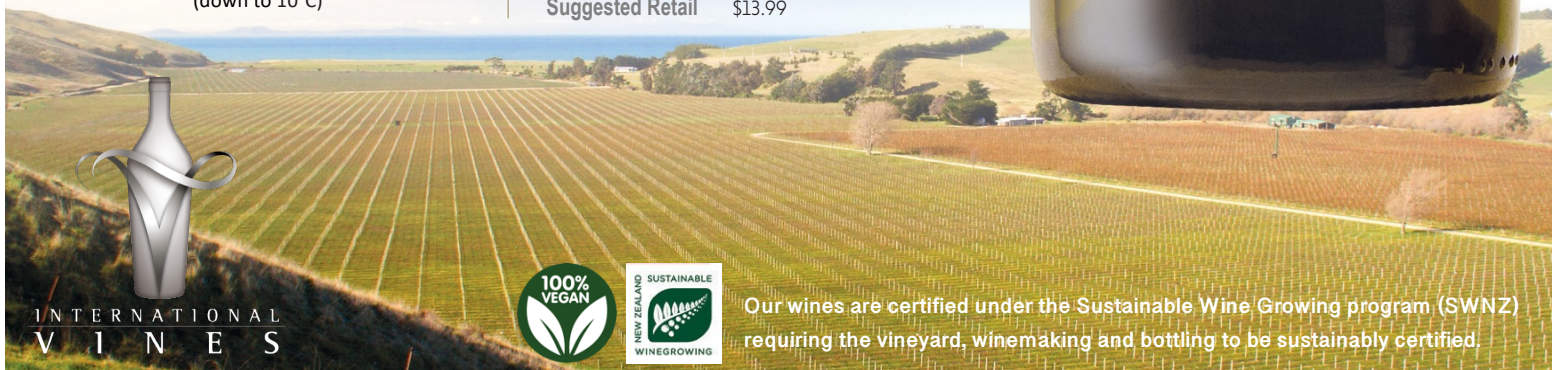
Following on from 2021, this year's Arona maintains the 50:50 split of Wairau Valley and Awatere Valley fruit and the resulting wine is consistent too. Very solid, clean, ripe fruit requiring the lightest of touches in the winery. Aromatics are too the fore again as the fruit continues to be the hero.

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	48% Blind River, Awatere Valley, Marlborough 35% Central Wairau, Marlborough 15% West Rapaura Road, Wairau Valley, Marlborough 2% Upper Awatere Valley Terraces, Marlborough	Yeast	77% X5 10% Interdry 8% VIN13 5% Revelation Thiols
Clone and Rootstock	36% Mass Select on Unknown 30% Mass Select on 5C 15% Mass Select on Riparia Gloire 13% Riesling on Riparia Gloire 6% Mass Select on 101-14	Residual Sugar	4.4g/L
Pick Dates	36% 19 th March 15% 1 st April 28% 2 nd April 21% 6 th April	pH	3.31
Fermentation	100% Stainless Steel (down to 10°C)	TA	7.7g /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.