



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

CHARDONNAY 2014

Well balanced with excellent oak integration.

TASTING NOTES

The 2014 Chardonnay shows of bright, floral nose of nectarine, citrus and hazelnut. The front palate is tightly structured, showing crisp peach characters and tight, linear acid. The wine is well balanced with fresh fruit characters and excellent oak integration.

This wine is already drinking well but will develop and evolve over the next 5 – 7 years.

TECHNICAL DETAILS

Harvest Date	March 2014
Alcohol	13.0%
Total Acidity	6.9 g/l
Residual Sugar	1.47 g/l
Bottling Date	February 2015
Fruit Source	Wairau Valley, Marlborough

VINTAGE CONDITIONS

The 2014 vintage was the warmest vintage of the last twenty years. The great weather to start the vintage allowed excellent bud burst and fruit set. Intense flavours across all varieties arrived early in the season. Cropping levels were the talk of the vintage. The vineyard team recognised early that larger crop levels were looming and were able to manage the crop to acceptable level. Rain threatened late during harvest but great planning meant all fruit was safely in the winery before the rain arrived.

VINIFICATION

Hunter's Chardonnay is a wine that the winemaking team is particularly proud of. Fruit was brought into the winery by either selective machine harvester or hand-picked before being whole bunch pressed. Select parcels were pressed straight to barrel with the balance left to settle overnight before being run down to oak for indigenous fermentation.

Following fermentation, around 30% of the blend was left to go through natural malolactic fermentation. The wine was aged in barrel on lees for 10 months before being racked and blended. The oak regime consisted of 100% French oak, about 20% of which were new.

ACCOLADES

4.5 STARS - Sam Kim, Wine Orbit, Jun 2016

"A fabulous chardonnay with an instant appeal, the lifted bouquet shows peach, cedar and creamy vanilla aromas, leading to a beautifully ripe and smooth palate that delivers excellent fruit intensity, nicely framed by bright acidity. The wine is flavoursome and silky to the finish."

4 STARS & BEST BUY - Cuisine Magazine, Issue #172, September/October 2015

"Andrew Parkinson was taken with this wine's "chablisien" qualities. It crackles with verve and energy, a swift flow of pure citrus and mineral notes set against a fine, focussed frame. It would excel alongside a dish of scallops in beurre blanc."

Accolades continued on next page.





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ACCOLADES CONTINUED

4 STARS - Michael Cooper, Listener Magazine, Dec 2015

"A top vintage of this label, it is elegant and youthful, with ripe grapefruit and peach flavours, showing good complexity, slightly smoky notes and excellent vigour and harmony."

4 STARS - Michael Cooper, Michael Cooper's Buyer's Guide 2016

*"This wine has traditionally placed its accent on vibrant fruit flavours, overlaid with very subtle wood-aging characters. The 2014 vintage (****), estate-grown at Rapaura and Omaka, was fermented – with indigenous yeasts – and matured for 10 months in French oak casks (25 per cent new). Light lemon/green, it is an elegant, youthful wine with ripe grapefruit and peach flavours, showing good complexity, slightly smoky notes, and excellent vigour and harmony. Best drinking 2017."*

4 STARS - Raymond Chan, raymondchanwinereviews.co.nz, Jun 2016

"Bright, light straw-yellow colour with slight green hues, pale on rim. The nose is tight with fresh aromas of white stonefruits and citrus fruits, subtly interwoven with nuances of barrel-fermentation nuttiness and delicate flinty complexing detail. This has a penetrating core revealing white florals, citrus and minerals that emerge with aeration. Medium-bodied, the palate features lively, near-juicy and succulent flavours of stonefruits and citrus fruits, enhanced by a subtle, creamy, barrel-ferment amalgam. The fruit is balanced by fresh acidity and fine-textured phenolics that lend dryness and elegance. The wine flows with excellent linearity, the concentrated core carried by the acidity to a long, lingering, refreshing finish. This is a bright fresh sweet stonefruit and citrus fruited Chardonnay with fine textures and linearity."

SILVER - Marlborough Wine Show 2015

3.5 STARS - Cameron Douglas MS, camerondouglasms.blogspot.co.nz, May 2015

"Fresh, fruity and floral with aromas of white and yellow peach, red apple and hints of white flowers; a light to moderate oak layer adds a touch of complexity and charm. On the palate - dry, lightly creamy and fruity with fresh and lightly roasted stone fruit flavors all laced with a dusting French oak spice; a light leesy and yoghurt like layer adds further complexity; medium+ acidity and a decent length on the finish. Balanced and well made."

3.5 STARS - Winestate Magazine, Dec 2015

"Elegant wine with strong, vibrant, citrusy, slightly appley flavours, balanced for early appeal, but also worth cellaring. Moderately complex style, described by one judge as 'tight and mineraly'."

3 STARS - Winestate Magazine, Sept/Oct 2015

BRONZE - New World Wine Awards 2015

BRONZE - Spiegelau International Wine Competition 2015

REVIEW - Peter Saunders, independent wine writer, Aug 2015

"Well fruited wine, delicious in its appeal. Oak not over-done, just a little in the background which helps texture and balance. Wonderful with fish, fried or grilled and delicious also with summer snacks and antipasto of cold meat and julienned vegetables. A clean, fresh wine with wide appeal in many wine moments. Into 2018."

