



# HUNTER'S WINES

MARLBOROUGH

*Jane Hunter*

## KAHO ROA SAUVIGNON BLANC 2016

*Perfectly balanced fruit and oak creating richness and complexity.*

### TASTING NOTES

Arguably Hunter's flagship wine. Hunter's big break came in 1986 when Irishman Ernie Hunter, founder of Hunter's Wines, took his Fumé Blanc (oak aged Sauvignon Blanc) to the Sunday Times Wine Fair in London where the wine won Wine of the Show. This not only put Hunter's Wines on the world map but introduced New Zealand wines to the world.

Made in a lighter oaked style to allow the riper Sauvignon Blanc characters to be supported by the oak rather than be oak dominated. The palate is full, round and exhibits the strength of the fruit balanced by the body of the barrel fermentation. This is an ideal food wine with persistent flavours and good structure. It can be consumed now or enjoyed over the next 4-5 years.

"Kaho Roa" translates to "oak aged" in Maori, New Zealand's native language.

### TECHNICAL DETAILS

Harvest Date	April 2016
Alcohol	13.0%
Total Acidity	7.3 g/l
Residual Sugar	2.42 g/l
Bottling Date	16 Dec. 2016

### VINTAGE CONDITIONS

Spring was dry to start the growing season and late frosts in early December threaten but didn't impact and fruit set was great. Some rain during the growing season in January provided plenty of nutrients and juicy weight to the fruit. A hot and dry summer delivered a harvest as smooth as can be with continuous fruit supply keeping the winery busy. Overall we received slightly above average yields with optimum quality fruit.

### VINIFICATION

In our oak aged Sauvignon Blanc we aim to capture fruit flavour and combine these with the complexity and the subtle use of barrel fermentation and ageing.

These grapes were harvested, de-stemmed, and gently pressed. A portion of the resultant juice was fermented with aromatic yeast and a portion with wild yeast. 20% of the wine was fermented in new French medium toast Allier and Vosges oak barrels. These wines were then aged on yeast lees for a further ten months with lees stirring. After completing fermentation half of the stainless steel component was aged in one and two year old barrels for seven months. The other half was kept in stainless steel to give freshness to the final blend.

The three components were then blended to obtain a wine where the fruit was partnered with a hint of oak, but not dominated by it.

### ACCOLADES

*A new release so watch this space!*

