



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

HUNTER'S 2014 HUKAPAPA™ DESSERT RIESLING

Winemaker's Notes

Rich golden colour gives a clue to what you're in for. The glass is filled with aromas of peach, tropical fruits as well as a hint of apple and citrus. The palate is immediately bursting with luscious sweetness and a creamy texture. The tropical and citrus flavours are superbly balanced by the natural acidity and concentration of sugars.

Technical Details

Harvest Date	May 2014
Alcohol	10%
Total Acidity	7.7 g/l
Residual Sugar	129.9 g/l
Bottling Date	12 September 2014

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

At Hunter's our goal is to preserve all the fresh characters we taste in the vineyard. We study all the fruit very carefully before deciding when to pick – we only have one chance each year. We pick in the cool of the morning and process the fruit under anaerobic conditions.

The tank is frozen concentrating the juice. This is done by freezing the water allowing the grape juice to be run off leaving the ice behind in the tank. The juice is then concentrated for a second time further increasing the brix. This resulting juice is then fermented until we achieve the correct balance between alcohol, sugar and acid.

Awards

ELITE GOLD - Canberra International Riesling Challenge 2016, Oct 2016

5 STARS & BEST BUY - Cuisine Magazine, Issue 273, Nov 2015

“Like ice wine, this was made from Riesling juice concentrated by freezing. A spicy, aromatic nose suggests peach syrup, lime cordial and floral scent. It's sweet, yet fresh and light, a bit like a sweet Mosel. Its delicacy, purity, ultra-fine texture and zippy acidity give wonderful balance.”

GOLD - New World Wine Awards 2015

GOLD - New World Wine Awards 2016

4 STARS & BEST BUY – Cuisine Magazine, Issue 179

“Made from juice concentrated by freezing, this luscious sweet wine from Marlborough's Wairau Valley balances stonefruit and honeyed elements with tangy mandarin and lime marmalade-like characters in lovely harmony. It's intense, yet fresh and pristine, with precise acidity emphasising purity of varietal fruit.”

Accolades continue on next page...

Hunter's Wines (NZ) Ltd

603 Rapaura Road, Blenheim 7273 • PO Box 5094, Springlands, Blenheim 7241 • New Zealand

P + 64 3 572 8489 • NZ P 0800 486 837 • E wine@hunters.co.nz

www.hunters.co.nz



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Awards continued

89 POINTS – Bob Campbell MW, BobCampbell.nz, Mar 2015

“Moderately sweet and pleasingly pure dessert wine with citrus/lime, floral and honey flavours that are underpinned by fresh acidity. A hint of hardness on the finish detracts slightly.”

SILVER - Royal Easter Show Wine Awards 2017

SILVER - Marlborough Wine Show 2016

SILVER - New Zealand International Wine Show 2015

SILVER - Spiegelau International Wine Competition 2015

SILVER - Marlborough Wine Show 2014

SILVER - International Aromatic Wine Competition 2014

BRONZE – New Zealand International Wine Show 2016

BRONZE - Royal Easter Show Wine Awards 2015

PURE BRONZE - Air New Zealand Wine Awards 2014

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