



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

PINOT GRIS 2016

Pear and apple with a full mouthfeel textured finish.

TASTING NOTES

Our 2016 Pinot Gris displays expressive floral, pear and green apple aromas. Honeysuckle and a hint of spice compliment the full off-dry palate. A small portion is wild fermented in old French oak which adds texture and weight with a creamy finish. This off-dry style is perfect as an aperitif or to complement your favourite white meat, fresh seafood and pasta dishes.

TECHNICAL DETAILS

Harvest Date	March 2016
Alcohol	14.5%
Total Acidity	5.7 g/l
Residual Sugar	3.3 g/l
Bottling Date	July 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

Our vinification is aimed at retaining the maximum possible fruit aromas and flavours as seen in the vineyard. To do this we use protective anaerobic techniques with minimal handling.

Grapes were selective machine harvested from three different vineyards in the cool early hours of the morning to retain their fruit characters. The fruit was destemmed and gently crushed. Only the free run juice is used in our Pinot Gris. It was filtered before we fermented at low temperatures with neutral yeast. After fermentation, the wines were blended and filtered prior to bottling to retain fruit characters and freshness.

ACCOLADES

93 POINTS & TOP 10 TOP DROP – Huon Hooke, huonhooke.com, March 2017

"Full brassy yellow colour with a strong tropical fruit, passionfruit and nectarine bouquet. A rich, almost opulent, late-picked style with more than a passing nod towards Alsace. The richness and depth mean the high alcohol is not unbalanced."

4.5 STARS – Michael Cooper, Winestate Magazine, Mar/Apr 2017

"This powerful wine has excellent varietal character and depth. Partly barrel-fermented, it's a dry style, aromatic and fleshy, with mouthfilling body and vibrant, ripe peach, pear and spice flavours, finely poised, very harmonious and rich. Drink now onwards."

4 STARS – Michael Cooper, Listener, 15-21 Oct 2016

"Sharply priced, this wine was estate grown at Rapaura and mostly handled in tanks, a small part of the blend was fermented in seasoned French oak casks. Aromatic and fleshy, it is sturdy (14.5% alc/vol), with strong, peach, spicy flavours, a vague hint of honey, a harmonious, dry finish and good personality. Drink now or cellar."

Accolades continued on next page.





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ACCOLADES CONTINUED

4 STARS – Michael Cooper, Michael Cooper's Buyers Guide 2017

"The 2016 vintage was mostly handled in tanks, but a small part of the blend was fermented with indigenous yeasts in seasoned French oak casks. Aromatic and fleshy, it is sturdy (14.5 per cent alcohol), with strong, peachy, spicy flavours, a vague hint of honey, a harmonious, dry finish (3 grams/litre of residual sugar) and plenty of personality. Drink now or cellar."

89 POINTS - Cameron Douglas, camerondouglasms.blogspot.co.nz, Oct 2016

"Very fruity and engaging bouquet with peppery white fruits, white peach and nectarine, poached pears and apple. On the palate - juicy, fruity, fleshy and plush with a just dry finish showing a little residual sweetness; a custard flavour and texture adds some intrigue; medium acidity and a little more white spice."

BRONZE – New Zealand Aromatic Wine Competition 2016, Oct 2016

BRONZE – Royal Easter Show Wine Awards 2017, Feb 2017

