



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

CHARDONNAY 2016

Multi-layered palate with standout oak integration and balance.

TASTING NOTES

The 2016 Chardonnay shows a bright, floral nose of nectarine, citrus and hazelnut. The front palate is tightly structured, displaying crisp peach characters and tight, linear acid. The wine is superbly balanced with fresh fruit characters, excellent oak integration all supported with Hunter's characteristic balanced acidity. This wine drinks very well on release but will develop and evolve over the next 5-7 years.

100% barrel fermentation | 20% new, 80% 2-4 year old French oak barrels | 15-20% malolactic fermentation | 10 months' barrel ageing

TECHNICAL DETAILS

Harvest Date	April 2016
Alcohol	13%
Total Acidity	5.50g/l
Residual Sugar	1.62g/l
Bottling Date	Feb. 2017

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

Hunter's Chardonnay is a wine that the winemaking team is particularly proud of. Old vine Mendoza Chardonnay was selected from our Rapaura and Omaka vineyards. Fruit was brought into the winery by either selective machine harvester or hand-picked. The 2016 vintage is 100% free-run juice with select parcels moved straight to barrel with the balance left to settle overnight before being run down to oak for a high solid, indigenous fermentation. The controlled oxidative handling of the wine minimises the phenolic uptake. Following fermentation, 15-20% went 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, 20% of which were new.

ACCOLADES

GOLD - International Cool Climate Wine Show 2017

4.5 STARS & 91 POINTS - Sam Kim, Wine Orbit, Apr 2017

"A delectable barrel-fermented chardonnay, it is instantly appealing on the nose showing ripe stone fruit, orange peel, cedar and vanilla characters with subtle creamy notes. The palate is succulent and flavoursome, and delivers excellent fruit purity and intensity, wonderfully supported by stylish oak infusion and refreshing acidity."

4 STARS & 91 POINTS - Bob Campbell MW, bobcampbell.nz, Mar 2017

"This is one of Marlborough's most consistent and reliable chardonnays. It manages to offer freshness and purity as well as richness and plenty of flavour. A good mix of white peach, melon, nutty lees and subtle oak, with a pleasingly lengthy finish."

Accolades continue next page...





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ACCOLADES CONTINUED

4 STARS & 18/20 POINTS - Raymond Chan, Raymond Chan Wine Reviews, Apr 2017

"Bright, even, yellow colour with light golden hues, paler edged. The nose is well-concentrated and elegantly proportioned with fine, fragrant aromas of citrus and yellow stonefruits melded harmoniously with creamy barrel-ferment and nutty, toast oak complexities. This has freshness and vitality and mouthwatering, steely and mineral nuances underlining the fruit and oak. Medium-bodied, the palate has a concentrated heart of white and yellow stonefruits and citrus fruit layered with subtle creamy barrel-ferment and nutty oak flavours. Some minerally lees add detail and interest. The mouthfeel is fresh and flows along a fine, taut line with lacy acidity enlivening the palate, providing energy and tension. The wine carries to an elegant finish of nuts and toast. This is a crisp, refreshing Chardonnay with stonefruit and citrussy fruit interwoven with nutty and toasty oak."

4 STARS – WineNZ Magazine, Winter 2017

"Simon: Full colour, quite aromatic, vanilla, floral, ripe, quite solid mid-palate. Well balanced though soft but with a good finish.

Dave: Straw, ripe fruit fills the front palate. Chunky oak gives it a full-throttle style.

Lauren: Restrained but with nice intensity and balance on the palate. Good texture and weight."

GOLD – International Cool Climate Wine Show 2017, May 2017

