



HUNTER'S
WINES
MARLBOROUGH
Jane Hunter

PINOT NOIR
2016

TASTING NOTES

Fresh, vibrant red fruits come bursting out from the glass of this lighter styled pinot which typifies this variety in Marlborough. Sweet strawberries, cherries and red apples with hints of floral aromas which move easily from the nose to the palate.

Refreshing acid and fine tannins are met first with lingering layers of finer wood spice underneath adding length. Well balanced and easy to drink now and up to 10+ years.

TECHNICAL DETAILS

Harvest Date	Mar & Apr 2016
Alcohol	13.5%
Total Acidity	5.0 g/l
Residual Sugar	0.3 g/l
Bottling Date	March 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

Handpicked from an east facing hillside block in the southern valleys, a whole bunch portion of 30% was placed in the fermenters with crushed fruit on top. The fruit was cold soaked for 5 days before being warmed and an indigenous yeast completing ferment. The fruit was gently handled during ferment with minimal plunging. Once finished the fruit was pressed and moved to barrel, with 30% new French oak, for 10 months. This Pinot is lightly fined and filtered, enabling the natural expression of the fruit to come through easily into the glass.

ACCOLADES

GOLD – 18th International Cool Climate Wine Awards, MAY 2018

