



HUNTER'S  
WINES  
MARLBOROUGH  
*Jane Hunter*

**GEWÜRZTRAMINER**  
**2018**

*Aromatic and very appealing richness and balance.*

**TASTING NOTES**

The 2018 Hunter's Gewurztraminer is made with fruit sourced from our Rapaura Road vineyard. The free draining soils at this site give the wine a unique freshness. The nose shows lychee, pear and ginger notes. These characters carry over to the palate which finished dry. Made in an off-dry style, Hunter's Gewurztraminer is the perfect accompaniment to Asian and other cuisine.

**TECHNICAL DETAILS**

Harvest Date	April 2018
Alcohol	13.0%
Total Acidity	6.3 g/l
Residual Sugar	2.11 g/l
Bottling Date	August 2018

**VINTAGE CONDITIONS**

A warm spring without frosts greeted the growing season and encouraged a very quick flowering period. The summer was warm and dry up until Christmas but became very wet in the New Year. We did not need to irrigate our vines for the remainder of the season which was very unusual for Marlborough. Ripe flavours at low sugar levels allowed us to pick early compared with previous years.

**VINIFICATION**

Gewurztraminer grapes were machine harvested, gently destemmed, and crushed. It was important to retain the balance in this wine, and to protect those aromas our handling was kept to a minimum, and we employed protective anaerobic techniques in our wine-making. Following cold settling the resultant juice was filtered prior to a long cool fermentation using neutral yeast.

**ACCOLADES**

New release wine – watch this space!

