



HUNTER'S
WINES
MARLBOROUGH
Jane Hunter

RIESLING
2018

Invigorating and lively with a striking finish.

TASTING NOTES

The 2018 Hunter's Riesling is made using the best parcels of fruit from the vintage. It shows a bright, floral and citrus nose and a focused, ripe palate that finishes dry. This wine is ready to drink now but also has excellent cellaring potential.

Like its predecessors this wine will reward cellaring for the next 4 to 6 years.

TECHNICAL DETAILS

Harvest Date	March 2018
Alcohol	12.5%
Total Acidity	9.0 g/l
Residual Sugar	6.94 g/l
Bottling Date	July 2018

VINTAGE CONDITIONS

A warm spring with no frosts greeted the growing season late 2017 and allowed for a quick flowering period over all varieties. The Sauvignon Blanc, which normally takes a couple of weeks to go through flowering, was over in 2 days which related to a condensed harvest period in March. A warm dry summer up until Christmas, the season turned slightly to become wet and warm in the New Year, meaning no irrigation was needed and larger canopies on the vines. Ripe flavours at lower brix meant we could pick earlier compared to previous years.

VINIFICATION

Riesling makes such pretty wine so our main aim when making it is to hold onto the floral aromas and fresh characters. We do this by employing anaerobic winemaking techniques. Grapes were harvested from two different sites and kept separate for fermentation. The fermentation itself was done at cool temperatures in tank using neutral yeasts. The wines were then blended, ready for bottling.

ACCOLADES

New release wine – watch this space!

