



# HUNTER'S

## *Offshoot*

CHARDONNAY 2024

**STONE FRUIT & CITRUS AROMAS**

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### TASTING NOTES

The 2024 Offshoot Chardonnay displays stone fruit and citrus aromas on the nose, complemented by hints of toasted almonds and subtle vanilla oak. Chalky characters carry through to the palate, where a creamy, elegant mouthfeel integrates seamlessly with fine French oak.

This wine shows excellent structure, balanced fruit weight, and a refined, lingering finish. Enjoy now or cellar for up to five years to allow further development and complexity.

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### TECHNICAL DETAILS

Harvest Date	March 2024
Alcohol	12.6 %
Total Acidity	6.2 g/L
Residual Sugar	1.4 g/L
Bottling Date	July 2025

### VINTAGE CONDITIONS

At the start of the growing season conditions were warm, with sufficient rain events to ensure strong vine growth. December's temperatures were well above average, leading to early flowering and excellent fruit-set. January turned cold, slowing the ripening of the fruit. Fortunately, February, March and April saw a return to warmer weather with little rain, helping the ample yields reach peak ripeness in optimum condition.



### VINIFICATION

Chardonnay from 30-year-old vines off our Home Block on Rapaura Road were used. Handpicked fruit was gently pressed, 100% free-run juice was immediately filled to large oak casks for a high solid, indigenous fermentation. Following fermentation, 80% went through natural malolactic fermentation. The wine was aged in barrel on lees for 12 months and a further 6 months in tank before being bottled. The oak regime consisted of 100% French oak, 20% of which were new.

### ACCOLADES

*Jane Hunter*

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