



HUNTER'S

Offshoot

PINOT NOIR 2024

RIPE PLUM & WILD BERRIES

TASTING NOTES

This Pinot Noir is an excellent example of a fruit-forward Marlborough wine. It displays vibrant red fruit characters, including ripe plum and wild berry. The palate offers a rich texture, with fruity notes flowing seamlessly into a supple finish. Soft tannins complement earthy undertones and subtle spice, which linger pleasantly. Enjoy now or cellar for up to 5+ years.

TECHNICAL DETAILS

Harvest Date	March 2024
Alcohol	13.8%
Total Acidity	4.7
Residual Sugar	0.1g/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

The fruit was handpicked and partially destemmed before being fermented in an open top fermenter. 40% whole clusters were used in the ferment to retain the richness of the fruit.

The wine was pressed off and aged in French oak barrels for 15 months. No fining was done on this wine. Sulphur was added to the wine just before bottling.

ACCOLADES

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