



MARLBOROUGH

HUNTER'S

PINOT NOIR
2024

PLUM AND BERRY FRUIT CHARACTERS

TASTING NOTES

The wine is lush and flows seemingly onto the palate with plum and berry fruit characters. Vanilla spice and savory fruit characters fill the mid palate for a beautiful finish. Supple tannins complement the dry spice on the palate that accentuate the rich and smooth finish. This Pinot Noir is an excellent example of a well-balanced and fruit forward Marlborough Pinot Noir. Drink now and up to 5 years+.

TECHNICAL DETAILS

Harvest Date	March 2024
Alcohol	13.8%
Total Acidity	5.1 g/L
Residual Sugar	0.10 g/L
Bottling Date	June 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

Grapes for this wine were grown on distinguished vineyards in the Southern Valleys sub region of Marlborough. This area is famed for producing rich and structured wines. The fruit was hand harvested and fermented for two weeks before gentle pressing. The resulting wine was aged for 12 months in French oak barrels prior to bottling. Vegan certified by the New Zealand Vegetarian Society.

ACCOLADES

Jane Hunter

Hunter's Wines (NZ) Ltd 603 Rapaura Road, Blenheim, New Zealand
+64 572 8489 | wine@hunters.co.nz