



MARLBOROUGH

HUNTER'S

PINOT GRIS
2025

FLORAL NOTES, APPLE AND PEAR FRUIT CHARACTERS

TASTING NOTES

This Pinot Gris shows floral notes, apple and pear fruit characters on the nose. The palate has sweet nectarine fruit enhanced by some citrus undertones. The wine has wonderful depth and complexity along with an off dry finish. This is a fragrant Pinot Gris that will age well over the next 5 years.

TECHNICAL DETAILS

Harvest Date	March 2025
Alcohol	13.0%
Total Acidity	6.0 g/L
Residual Sugar	5.48g/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 for this wine was sourced from the Rapaura sub-region of Marlborough. The grapes were hand harvested and at different maturity levels to add complexity of the finished wine. The pressed cloudy juice was fermented in stainless steel and old French oak barrels before being blended back together for a brief period of lees aging. Oxidative juice handling techniques were employed to minimise phenolic uptake. This wine is Certified Vegan by the NZ Vegetarian Society.

ACCOLADES

Jane Hunter

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