



HUNTER'S
MARLBOROUGH
Jane Hunter

RIESLING 2026

GRAPEFRUIT AND FLORAL NOTES

TASTING NOTES

The wine displays vibrant grapefruit and floral aromas on the nose. Focused and well balanced, it delivers lingering citrus and mineral notes across the palate. The palate is soft and textured, with a medium-dry finish and mouth-watering acidity that carries through to a long, linear, and persistent finish. Showing excellent fruit purity and finesse, this wine is highly approachable now while also offering outstanding cellaring potential.

TECHNICAL DETAILS

Harvest Date	March-April 2026
Alcohol	12.2%
Total Acidity	6.98g/L
Residual Sugar	8.7g/L
Bottling Date	May 2026

VINTAGE CONDITIONS

The growing season started strongly, with no frost events and favourable conditions through flowering. Warm weather persisted through to mid-December, setting the vines up well. However, the second half of December and all of January brought unusually cool and wet conditions. Fortunately, the weather pattern shifted in early February allowing the fruit to recover exceptionally well. Yields were healthy without being excessive, and the extended dry finish to the season allowed the fruit to achieve full ripeness while retaining excellent balance and flavour concentration.

VINIFICATION

The fruit for this wine was sourced from vineyards located in the Rapaura and Southern Valleys area of Marlborough, famed for its stony, alluvial soils. The terroir is perfect for producing bright, floral Riesling with a focused, ripe palate. The grapes were machine harvested and gently pressed with only the free run portion being used in the wine. The juice underwent fermentation in stainless steel tank before being blended and bottled.

