



HUNTER'S
MARLBOROUGH
Jane Hunter

SAUVIGNON BLANC 2026

PASSIONFRUIT AND GRAPEFRUIT CHARACTERS

TASTING NOTES

Our classically styled Sauvignon Blanc is displaying vibrant aromas of passionfruit, lime, and grapefruit, complemented by ripe fruit notes. The palate is dry and saline, with a creamy texture that adds depth and balance. Rich and complex, it reveals multiple layers of flavour built around a dense core of fruit. Bright acidity carries the wine through to a juicy, lingering finish, leaving a fresh and satisfying impression. Well made and best drinking from 2026 through to 2029+.

TECHNICAL DETAILS

Harvest Date	March 2026
Alcohol	13.0%
Total Acidity	6.4g/L
Residual Sugar	2.65g/L
Bottling Date	July 2026

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

Hunter's Sauvignon Blanc is produced using our very best Estate grown fruit from our Wairau Valley vineyards. This area of Marlborough is famed for producing a vibrant and aromatic style of Sauvignon Blanc.

The grapes were harvested over a three-week period. The juice was pressed off and settled before being fermented in stainless steel tanks using wild and indigenous yeasts. Extended contact with the lees enhances the texture and complexity of the wine. After a brief period of aging, the wine was blended, and Estate bottled. Vegan certified by the New Zealand Vegetarian Society.

