



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

KAHO ROA SAUVIGNON BLANC 2017

Perfectly balanced fruit and oak creating richness and complexity.

TASTING NOTES

Continuing with the tradition of fermenting in older oak barrels, the fresh vibrant characters of the Sauvignon Blanc integrate with the French oak beautifully to produce white peach and lime aromas with hints of passionfruit and a grassy edge.

The palette is rich and full of body but balanced with the classic Marlborough acidity that we have all come to know and love. Subtler oak notes present themselves here along with the riper fruit flavour to give the wine interest and complexity. A great food wine, the 2017 vintage will continue to develop in character for many years to come.

“Kaho Roa” translates to “oak aged” in Maori, New Zealand’s native language.

TECHNICAL DETAILS

Harvest Date	April 2017
Alcohol	12.5%
Total Acidity	7.7 g/l
Residual Sugar	0.64 g/l
Bottling Date	Oct. 2017

VINTAGE CONDITIONS

Spring was dry to start the growing season and late frosts in early December threaten but didn’t impact and fruit set was great. Some rain during the growing season in January provided plenty of nutrients and juicy weight to the fruit. A hot and dry summer delivered a harvest as smooth as can be with continuous fruit supply keeping the winery busy. Overall we received slightly above average yields with optimum quality fruit.

VINIFICATION

Specifically taking the grapes from our Omaka vineyard, due to the clay component in the soil, the grapes were machine harvested, pressed, then the juice placed in old French oak barrels. The wine is wild fermented with a high solids content and left to age on lees for 6 months before being filtered then bottled. The clay element of the soil, high solids and wild yeast all add texture, complexity and body to the wine.

ACCOLADES

94 POINTS / 5 Stars – Sam Kim, *Wine Orbit 2018*

91 POINTS – Bob Campbell

“Made from a selection of the ripest sauvignon grapes, which are then barrel fermented and aged for six months in aged French oak barrels. A rich and textural wine with nutty oak, root ginger, toast, brioche, citrus and capsicum flavours, with a suggestion of tropical fruit.”

4 ½ STARS – Yvonne Lorkin

“Sourced from the clay-rich soils of their Omaka vineyard, the fruit for the sauvignon was crushed and the cloudy, high-solids juice poured directly into old French oak puncheons for a wild yeast (spontaneous) fermentation. The wine was then aged on its lees for six months before bottling, which injects a creamy-softness to the tight herbaceous lines, smoke and struck match notes. Lemongrass, grilled capsicum and peapod characters make this so much more than just a sauvignon. Love it.”





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