



HUNTER'S
WINES
MARLBOROUGH
Jane Hunter

Pinot Noir Rose 2018

Aromatic and very appealing richness and balance.

TASTING NOTES

100% Pinot Noir, Hunter's Rosé shows a traditional pale pink colour which alludes to the fresh summer berry aromas of strawberry, raspberry and red plum. The palate is full and round with a long crisp finish. The mouthfeel is wonderful and expresses summer to the senses. It's the perfect summer wine!

We love this wine lightly chilled served as an aperitif or with fresh summer foods such as seafood, salads and Mediterranean dishes.

TECHNICAL DETAILS

Harvest Date	April 2018
Alcohol	13.0%
Total Acidity	6.1 g/l
Residual Sugar	1.89 g/l
Bottling Date	August 2018

VINTAGE CONDITIONS

A warm spring without frosts greeted the growing season and encouraged a very quick flowering period. The summer was warm and dry up until Christmas but became very wet in the New Year. We did not need to irrigate our vines for the remainder of the season which was very unusual for Marlborough. Ripe flavours at low sugar levels allowed us to pick early compared with previous years.

VINIFICATION

Our goal is to preserve all the fresh characters we taste in the vineyard. We study all the fruit very carefully before deciding when to pick – we only have one chance each year. We pick in the cool of the morning and process the fruit under anaerobic conditions.

Pinot Noir is grown specifically for this Rosé so that we can maintain a sensible alcohol level and present a balanced wine. The cool fruit is de-stemmed and allowed to soak on the skins until we have the pale pink colour we desire. The fruit is then lightly pressed and fermented at lower temperatures to maintain its true fruit expressions. The wine spends a short time on lees to nurture its youthful character before the wine is cold stabilised, racked and filtered prior to bottling

ACCOLADES

BRONZE – New Zealand Wine of the Year Awards 2018

