



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

SAUVIGNON BLANC 2018

Multi-layered palate with well-balanced crisp acidity.

TASTING NOTES

Sauvignon Blanc has been a flagship wine for Hunter's since the very beginning in 1979. This is the variety that introduced Hunter's and New Zealand wine to the world back in 1986 at the Sunday Times Wine Festival in London.

Classically Marlborough, our 2018 Sauvignon Blanc immediately shows passionfruit and ripe tropical fruit aromas with a touch of herbaceous capsicum. It has a very refreshing multi-layered palate of citrus and tropical fruits. These flavours and aromas leave a fresh lingering finish on the palate making it a full satisfying wine with balanced acidity.

TECHNICAL DETAILS

Harvest Date	April 2017
Alcohol	12.5%
Total Acidity	7.2 g/l
Residual Sugar	2.11 g/l
Bottling Date	October 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 vinification techniques are centred around a desire to produce wines with texture and complexity. Grapes were harvested and quickly pressed. Minimal settling occurred before the juice was fermented in stainless steel vats. A small portion of the juice was fermented in older oak barrels. Each vineyard block is kept separate during the winemaking process. The resulting wines received six months lees aging before being blended and bottled.

ACCOLADES

New release wine.

