



# HUNTER'S WINES

MARLBOROUGH

Jane Hunter

## PINOT GRIS 2018

*Pear and apple with a full mouthfeel textured finish.*

### TASTING NOTES

Our 2018 Pinot Gris displays expressive floral, white peach and citrus aromas. The wine fills the palate with rock melon and grapefruit characters that compliments the full off-dry palate. Cloudy juice was fermented in both tank and old French oak barrels which adds a rich texture and lingering smooth finish. This style is perfect as an aperitif or to complement your favourite white meat, seafood and pasta dishes.

### TECHNICAL DETAILS

Harvest Date	April 2018
Alcohol	14%
Total Acidity	6.2 g/l
Residual Sugar	1.02 g/l
Bottling Date	November 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 is aimed at retaining the maximum possible fruit aromas and flavours as seen in the vineyard. To do this we use protective anaerobic techniques with minimal handling. Grapes were selective machine harvested from three different vineyards in the cool early hours of the morning to retain their fruit characters. The fruit was destemmed and gently crushed. Only the free run juice is used in our Pinot Gris. It was filtered before we fermented at low temperatures with neutral yeast. After fermentation, the wines were blended and filtered prior to bottling to retain fruit characters and freshness.

