



# HUNTER'S WINES

MARLBOROUGH

Jane Hunter

## SAUVIGNON BLANC 2020

### TASTING NOTES

Our classically styled Sauvignon Blanc shows passionfruit and lime characters along with grapefruit and green herbs. Dry and saline, the lively palate has a creamy texture and a juicy finish.

### TECHNICAL DETAILS

Harvest Date	March-April 2020
Alcohol	13.0%
Total Acidity	7.2g/L
Residual Sugar	1.2g/L
Bottling Date	July 2020

### VINTAGE CONDITIONS

The 2020 growing season was one to remember for the amazing weather conditions in Marlborough. During Summer and Autumn we had warm and dry conditions throughout, allowing for clean fruit and an early start to the vintage. These conditions resulted in grapes that were picked with good natural acidity relative to their sugar and flavour ripeness. 2020 will prove to be an exceptional vintage.

### 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 ripe, tropical 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. A small portion of the blend was fermented in large French oak barrels to provide texture and complexity.

After a brief period of aging on fine lees, the wine was blended, and Estate bottled.

### ACCOLADES

#### Gold – September 2020, China Wine Show

**94 Points – September 2020, Cameron Douglas MS** "Vibrant, youthful, fresh, and varietal with distinctive aromas of passionfruit, citrus and tropical fruits. Fresh herbs de Provence and sage, pineapple and light white smoke soil moment. Tense, crunchy, fresh, herbaceous and fruity on the palate. Plenty of acidity, a core of fruit and a juicy lengthy finish. Ready from today and through 2023."

**Excellent – Otago Daily Times, October 2020 Mark Henderson** "Classic gooseberry and cut grass, backed by wisps of passionfruit and some sweet florality with aeration. Drier palate than the nose might suggest, gooseberry and green capsicum flooding the palate with undercurrents of lemon and wine gums. Fresh, vibrant, mouth-watering tartness with sherbetty fruit sweetness on the close. Playful."





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**91 Points – September 2020, Bob Campbell MW** “Quite an intense Sauvignon Blanc that is initially quite mellow and becomes more vibrant and racy on the finish. Passionfruit, guava, capsicum and lemongrass supported by a gently peppery texture.”

**Joelle Thomson – October 2020 –** “The first vintage of Hunter’s Marlborough Sauvignon Blanc was 1982 and the style is tropical, and fruit driven on the nose and palate with vibrant acidity giving it drive. Its bone dry in taste, which adds another refreshing sting to this white wine’s crisp, bright bow. It drinks well now and can age, thanks to that high acidity, which helps to preserve the wine.

The logo on the back label adds creditability to this wine because it represents Appellation Marlborough Wine (AMW) which means 100% of the grapes used it were grown in Marlborough.

**Vegan certified by the New Zealand Vegetarian Society.**

**94 Points – February 2021, Cameron Douglas MS – The Shout Feb 2021** Vibrant, distinctive and pungent bouquet with aromas of sweet grapefruit, apple, pith and sweet hay. There’s a mix of fresh herbs with topical fruits and a stony mineral-water scent. Delicious on the palate with flavours of passion-fruit and pineapple, pacific rose apple flesh and lemon. Fresh herbs and mineral are persistent as is the acidity and saline effect. As always extremely well made with a long finish. What’s not to like?

