



HUNTER'S  
WINES  
MARLBOROUGH  
*Jane Hunter*

**Gruner Veltliner**  
**2019**

*Nectarine and ripe pear*

**TASTING NOTES**

The wine shows elegant flavours on the nose with aromas of white stone fruits and citrus undertones. The palate has elegant characters of nectarine and ripe pear with floral notes that extends on the finish. The wine has an upfront palate supported by subtle oak that finishes with a round and lengthy texture. Good example of a well-balanced wine to enjoy now and up to 3 years.

**TECHNICAL DETAILS**

Harvest Date	March 2019
Alcohol	13.5 %
Total Acidity	5.7g/l
Residual Sugar	0.52 g/l
Bottling Date	March 2020

**VINTAGE CONDITIONS**

The 2019 growing season was very warm and caused drought conditions in some parts of Marlborough. As our vineyards have good water security, we were able to avoid any issues arising from water stress. The vintage itself was very enjoyable. The rain stayed away, allowing us to pick the grapes at optimum ripeness. Quality will be very high across all varieties from the 2019 vintage.

**VINIFICATION**

Handpicked fruit was sourced from a single site in the Rapaura sub region of Marlborough. The fruit was whole bunch pressed and run immediately to oak. The free run juice was fermented in seasoned oak puncheons. The wine underwent 10 months maturation on lees in these puncheons before being racked in preparation for bottling.

**ACCOLADES**

**BRONZE – 2020 New World Wine Awards, August 2020**

