



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

SAUVIGNON BLANC - HOME BLOCK 2020

Multi-layered palate with well-balanced crisp acidity.

TASTING NOTES

Hunter's Home Block Sauvignon Blanc 2020 is showcasing the true reflection of complex characters from a single vineyard that are grown close to the winery, owned by Jane Hunter in the heart of Marlborough. The wine shows fresh grapefruit, white peach, and passionfruit notes. Multi-layered palate of floral and tropical fruit is well supported by the acidity to give this wine a fresh and elegant finish to enjoy. This is an ideal food wine with persistent flavours and great structure.

TECHNICAL DETAILS

Harvest Date	March 2020
Alcohol	13.1%
Total Acidity	6.6g/l
Residual Sugar	1.02g/l
Bottling Date	Nov 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

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. The grapes were hand harvested in the cool of the morning, whole bunches were loaded in the press and only the free run juice was sent to stainless steel tanks. We fermented at low temperatures with neutral yeast. After fermentation, the wine is racked and cold stabilised before bottling.

ACCOLADES

EXCELLENT – Mark Henderson, Otago Daily Times, May 2021

A smoky nuance, sweat, green capsicum, gooseberry and florality. Racy front palate adding warm baguette and fruit jube aspects. Deceptive power to this, not at all overstated, with its creamy texture and flavour depth filling the mouth creating good palate interest and a long finish. I suspect this will be equally good as an aperitif or with food.

95 POINTS – Candice Chow, Raymond Chan Wine Review, May 2021

Bright, clear pale straw-yellow, even colour throughout. The nose is vibrant and pure, softly full with nuances of classic Marlborough gooseberries, lime, green apple, melded with subtle crunchy mineral, elderflower and a hint of cassis. Medium-light bodied, a crisp palate carrying flavours of gooseberries, lime and green apple, adorned by a hint of elderflower and cassis, along with salinity, and a mineral flow with good energy and focus to a long, crisp finish. The flavours are pure with depth, racy acidity tamed by subtle lees contact softened texture and fine phenolics, left a salivating, dry closing. This is a classic Marlborough Sauvignon Blanc with finesse and a salivating crisp mineral drive. Match with Marlborough Cloudy Bay clams and green lipped mussels over the next 6+ years.



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93 POINTS – Bob Campbell, The Real Review, April 2021

From the Home Block vineyard next to the winery. Intended to be the best possible example of Marlborough sauvignon. A rich textural sauvignon blanc with gooseberry, green capsicum, passionfruit and lime zest flavours. Impressive intensity and mouth-feel, Best 2021-2025

95 POINTS – Sam Kim, Wine Orbit, April 2021

This is fabulously expressed on the nose showing passionfruit, feijoa, apricot and kaffir lime notes, followed by a concentrated palate delivering outstanding weight and fruit purity combined with refined texture and zesty acidity. Super long and delicious. At its best: now to 2027.

94 POINTS – Cameron Douglas MS, April 2021

Classic, sophisticated, precise, pure and enticing bouquet with aromas of fresh meyer lemon and white flowers, basil and sweet sage, pineapple and white peach with a crumbled stone-mineral core. On the palate – a satin texture transitions quickly to a core fresh citrus and tropical fruit flavours that reflect the nose, a very fine lees quality and quiet spice layer, contrasting acidity and a fine line of fresh herb complexities. A delicious wine, balanced, refreshing and well made with a lengthy finish. Lots to like. Best drinking upon purchase and through 2024+.

