



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

CHARDONNAY 2019

Stone-fruits and Ripe Pear

TASTING NOTES

The wine has beautiful stone-fruit and ripe pear characters on the nose with some citrus undertones. The palate shows a tight mid-palate with flinty characters that lead into a complex and juicy finish. Good balance from the toasty oak character that compliments the fruity structure. This wine drinks very well on release but will develop and evolve over the next 5-7 years.

TECHNICAL DETAILS

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| Harvest Date | March & April |
| Alcohol | 13.5 |
| Total Acidity | 5.7g/l |
| Residual Sugar | 1.08g/l |
| Bottling Date | April 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

Chardonnay grapes were sourced from the Rapaura, Renwick and Omaka sub regions of Marlborough. We have been using the same vineyards for many years which gives the wine a certain level of consistency. The grapes were picked by machine or hand depending on the block and pressed without sulphur to a stainless steel vat. The cloudy juice was then transferred into 500 litre French oak puncheons for fermentation. Indigenous yeasts were employed for alcoholic fermentation after which, 80% malolactic fermentation occurred. The wine was aged in puncheons on yeast lees for 10 months before blending and bottling.

A small amount of lees stirring occurred.

ACCOLADES

89 Points – September 2020, Bob Campbell “Vibrant, high – energy, chardonnay with grapefruit, lime, citrus, apple, struck flint, toast, ginger and spicy oak flavours. Quite a savoury style, more than usual, I think.”

