



HUNTER'S  
WINES  
MARLBOROUGH  
*Jane Hunter*

**Grüner Veltliner**  
**2018**

*Textural, white pepper and peach.*

**TASTING NOTES**

The wine shows elegant flavours on the nose with fresh aromas of white stone fruits and citrus undertones. Dry to taste, the palate has a rich and lush character of peach and ripe pear. The wine has an upfront palate supported by a touch of vanilla oak that finishes with a round and lengthy texture. Good example of a well-balanced wine to enjoy now up to 3 years. Enjoy with creamy pasta or any white meat dishes.

**TECHNICAL DETAILS**

Harvest Date	April 2018
Alcohol	14%
Total Acidity	6.94 g/l
Residual Sugar	1.8 g/l
Bottling Date	March 2019

**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**

Handpicked fruit was sourced from a single site in the Awatere Valley. 60% of the fruit was whole bunch pressed and run immediately to oak. The balance of the fruit was destemmed and crushed before being left for 24 hours skin contact. This fruit was then pressed and run to oak barrels.

Both batches were fermented on full solids in seasoned 500L French oak puncheons. The wines underwent 10 months maturation in these puncheons before being racked and blended in preparation for bottling.

**ACCOLADES**

*New release wine.*

