



HUNTER'S  
WINES  
MARLBOROUGH

Jane Hunter

# Offshoot

## Offshoot Chardonnay 2018

*Complex Stonefruit and French oak*

### TASTING NOTES

A brilliant golden colour, the 2018 *Offshoot* Chardonnay shows a layered nose of nectarine and apricots, with a hint of nuttiness and pencil shaving oak notes. Stonefruit continues through to the palate where the soft elegant mouthfeel integrates beautifully with the French oak. The wine can be enjoyed now but will also develop and evolve over the next 5 years.

100% barrel fermentation | 30% new, 70% 2-year-old French 900L oak barrels | 100% malolactic fermentation | 12 months barrel ageing, 6 months tank ageing.

### TECHNICAL DETAILS

Harvest Date	April 2018
Alcohol	13%
Total Acidity	5.5 g/L
Residual Sugar	0.13 g/L
Bottling Date	August 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

Old vine Mendoza Chardonnay was selected from our Rapaura vineyard. Handpicked fruit was gently pressed, 100% free-run juice immediately filled to large oak casks for a high solid, indigenous fermentation. Following fermentation, 100% went through natural malolactic fermentation. The wine was aged in barrel on lees for 12 months and a further 6 months in tank before being racked and blended. The oak regime consisted of 100% French oak, 30% of which were new.

### ACCOLADES:

XXX



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