



HUNTER'S
WINES
MARLBOROUGH
Jane Hunter

SAUVIGNON BLANC
2019

Ripe passionfruit and citrus fruits

TASTING NOTES

Classically Marlborough, our 2019 Sauvignon blanc shows ripe passionfruit, lime and grapefruit notes. The palate is rich and complex with a dense fruit core. Multi layered palate of citrus and tropical fruits make this an excellent wine to enjoy. These flavours and aromas leave a fresh lingering finish on the palate making it a full satisfying wine with balanced acidity.

TECHNICAL DETAILS

Harvest Date	March-April 2019
Alcohol	13.0%
Total Acidity	6.7g/L
Residual Sugar	0.30g/L
Bottling Date	October 2019

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

The grapes were grown in Marlborough's Wairau Valley, famed for its stony soils and ability to produce punchy, aromatic wines. Our vinification techniques are centred on a desire to produce wines with texture and complexity. Grapes were harvested and quickly pressed. Minimal settling occurred before the juice was fermented in stainless steel vats using a combination of cultured and indigenous yeasts. A small portion of the juice was fermented in older oak barrels. Each vineyard block is kept separate during the winemaking process. The resulting wines received six months lees aging before being blended and bottled.

ACCOLADES

GOLD - China Wine & Spirit Awards 2019

