



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

GEWÜRZTRAMINER 2022

Lychee, ginger and citrus characters

TASTING NOTES

The wine has vibrant notes of lychee, ginger and citrus characters on the nose. Fresh pear and apple characters fill the front palate and finishes with some sweet floral characters to balance. The palate has a unique freshness that is due to the free draining soils found at the growing site. Excellent wine that is full of punch and finishes off dry. The wine will reward cellaring for the next 4 years.

We are proud that this wine is certified vegan by the NZ Vegetarian Society.

TECHNICAL DETAILS

Harvest Date	March 2022
Alcohol	13.1% VOL
Total Acidity	6.0 g/L
Residual Sugar	3.16 g/L
Bottling Date	July 2022

VINTAGE CONDITIONS

After consecutive drought years the 2022 growing season started with some wet weather that carried on until late spring. Excellent fruit-set early December resulted in crop levels bigger than average. Ripe flavours at low sugar levels allowed us to pick early to retain the natural acidity in the juice compared to previous years. In what will ultimately go down as a 'challenging' vintage, unwavering vineyard preparation delivered excellent fruit condition and flavour concentration.

VINIFICATION

This is a single vineyard wine made with fruit from our Rapaura Road vineyard, next to the winery. The vines were planted in 1995 and while the planting plan is long since lost, we believe there are up to seven different clones and rootstock combinations in the vineyard. The fruit was machine harvested in two passes. The picks were fermented separately and then blended back together. The early pick lends acidity to the wine and a strong ginger flavour. The later pick has more classic Gewurztraminer characters – lychee and lemongrass.

ACCOLADES

