



MARLBOROUGH

HUNTER'S

GEWÜRZTRAMINER
2025

LYCHEE, GINGER AND TROPICAL CHARACTERS

TASTING NOTES

The wine has vibrant notes of lychee, ginger and tropical characters on the nose. Fresh pear characters fill the front palate and finish with floral characters to balance. The palate has a unique freshness that is due to the hand-pick fruit component. Excellent wine that is full of punch and finishes off dry. Ready to enjoy now and will also reward cellaring for the next 4 years.

TECHNICAL DETAILS

Harvest Date	March 2025
Alcohol	13.6%
Total Acidity	5.1 g/L
Residual Sugar	3.18 g/L
Bottling Date	July 2025

VINTAGE CONDITIONS

At the start of the growing season conditions were warm, with sufficient rain events to ensure strong vine growth. December's temperatures were well above average, leading to early flowering and excellent fruit-set. January turned cold, slowing the ripening of the fruit. Fortunately, February, March and April saw a return to warmer weather with little rain, helping the ample yields reach peak ripeness in optimum condition.



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 and hand harvested. The picks were fermented separately and then blended back together. The hand pick lends acidity to the wine and a strong ginger flavour. The machine pick has more classic Gewürztraminer characters – lychee and lemongrass. This wine is Certified Vegan by the NZ Vegetarian Society.

ACCOLADES

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