

HUNTER'S

ROSÉ 2025

STRAWBERRY, FLORAL AND NECTARINE CHARACTERS

TASTING NOTES

This fruit driven Rosé shows beautiful strawberry, floral and nectarine characters. Fresh peach and juicy cherry notes lead onto a palate that is complex and vibrant. The fruity characters linger on a well-balanced palate, with an off-dry texture that finishes full and creamy.

TECHNICAL DETAILS

Harvest Date March-April 2025

Alcohol 12.9 %
Total Acidity 5.2 g/L
Residual Sugar 2.20 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 wine is a blend of Pinot Noir and Gewurztraminer with each variety contributing unique characteristics to the final wine. Fruit was picked in the cool of the morning. The Pinot Noir grapes were left to soak on skins for 24 hours to pick up some colour before pressing. The varieties were fermented separately before the wine was blended and Estate bottled. This wine is Certified Vegan by the NZ Vegetarian Society.

ACCOLADES

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