



# HUNTER'S WINES

MARLBOROUGH

Jane Hunter

## SAUVIGNON BLANC

2022

*Passion fruit and citrus characters*

### TASTING NOTES

Our classically styled Sauvignon Blanc shows passionfruit and citrus characters along with grapefruit and green herbs. Dry and saline, the lively palate has a creamy texture and a juicy finish. The multi layered palate is rich and complex with a dense fruit core. 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 2022
Alcohol	11.8%
Total Acidity	7.8g/l
Residual Sugar	3.4g/l
Bottling Date	June 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

Hunter's Sauvignon Blanc is produced using our very best Estate grown fruit from our Wairau Valley vineyards. This area of Marlborough is famed for producing a ripe, tropical style of Sauvignon Blanc.

The grapes were harvested over a three-week period. The juice was pressed off and settled before being fermented in stainless steel tanks. A small portion of the blend was fermented in large French oak barrels to provide texture and complexity.

After a brief period of aging on fine lees, the wine was blended, and Estate bottled.

**Vegan certified by the New Zealand Vegetarian Society.**

