

SAUVIGNON BLANC 2023 Passionfruit and grapefruit characters

TASTING NOTES

Classically Marlborough, our 2023 Sauvignon Blanc shows ripe passionfruit, lime, and grapefruit notes. Multi layered palate of citrus and some minerality make this wine rich and complex. These flavours and aromas leave a fresh lingering finish on the palate making it a full textured wine with balanced acidity.

| Harvest Date | March-April 2023 |
|----------------|------------------|
| Alcohol | 12.8 |
| Total Acidity | 6.9g/l |
| Residual Sugar | 2.3g/l |
| Bottling Date | June 2023 |
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VINTAGE CONDITIONS

At the start of the growing season conditions was damp and humid with budburst slightly earlier than average. Some rain during the growing season provided plenty of nutrient but didn't impact any fruit set. Mild summer conditions help with even ripening of the grapes which allowed perfect conditions for the fruit to be picked at optimum ripeness. Overall we received average yields with optimum quality fruit.

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.

Accolades



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