



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

CHARDONNAY 2023

Grapefruit and Citrus Characters

TASTING NOTES

The wine has beautiful flavours of grapefruit and citrus characters with some white peach undertones. Complex and flinty nose complements the tightly structured palate that shows bright stone fruit and toasted hazelnuts. Good balance from the toasty oak integration that complements the silky texture on the palate. This wine drinks very well on release but will develop and evolve over the next 5-7 years.

We are proud that this wine is Certified Vegan by the NZ Vegetarian Society.

TECHNICAL DETAILS

Harvest Date	March 2023
Alcohol	13%
Total Acidity	5.1g/L
Residual Sugar	1.6g/L
Bottling Date	March 2024

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

Chardonnay grapes were sourced from the Rapaura and Omapere sub regions of Marlborough. We have been using the same vineyards for many years which gives the wine a certain level of consistency. The grapes were picked by machine or hand depending on the block and pressed without sulphur to a stainless-steel vat. The cloudy juice was transferred into 500 litre French oak puncheons for fermentation. Indigenous yeasts were employed for alcoholic fermentation after which, 80% malolactic fermentation occurred. The wine was aged in puncheons on yeast lees for 12 months before racked off its lees ready for bottling.

ACCOLADES

SILVER – Dish Magazine, September 2024 Issue

SILVER – Aotearoa Regional Wine Competition 2024

EXCELLENT – Mark Henderson, Otago Daily Times, July 2024

Fresh & inviting nose, peach and stonefruit notes lead, a touch of toffee/caramel and a light seasoning of oak that lets the fruit shine. Creamy palate entry, again the fruit nicely to the fore, fresh acidity supporting the whole without dominating, that wisp of toffee making an appearance too. Supple, refreshing, nicely done.

