



# HUNTER'S WINES

MARLBOROUGH

Jane Hunter

## SAUVIGNON BLANC

2024

*Passionfruit and grapefruit characters*

### TASTING NOTES

Our classically styled Sauvignon Blanc shows passionfruit and lime characters along with grapefruit and ripe flavours. Dry and saline, the vibrant 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 2024
Alcohol	13.2
Total Acidity	6.9g/L
Residual Sugar	3.3g/L
Bottling Date	July 2024

### VINTAGE CONDITIONS

At the start of the growing season conditions were dry with some isolated spring frost events. During flowering cooler temperature and changeable daytime weather led to a below-average set of berries. Warm days and settled weather followed, resulting in higher-than-average daily temperature. During vintage we had warm days, cool nights and minimal rain which allowed perfect conditions for the fruit to be picked at optimum ripeness. Although we had lower-than-average yield, the fruit that was there was of excellent quality.

### 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 vibrant and aromatic 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

**GOLD – CWSA Best Value Wine 2025, March 2025**

**4.5 STARS – Michael Cooper, March 2025**

*Hunter's fame rests on this wine. The goal is "a strong expression of Marlborough fruit – a bell clear wine with a mix of tropical and searing gooseberry characters." The grapes are sourced from numerous stoney sites in the Wairau Valley, all company-owned, and to retain their fresh, vibrant characters they are processed quickly, with some use of indigenous yeast, barrel fermentation and lees-aging. The wine is usually at its best between one and two years old. The 2024 vintage is mouthfilling, fresh and vigorous, with very good intensity of ripe, passionfruit/lime flavours, a distinct touch of barrel-ferment complexity, and a dry appetizing crisp finish.*



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**VERY GOOD TO EXCELLENT – Mark Henderson, Otago Daily Times, January 2025**

*Perfumed, gum, watermelon, a wisp of musk, classic grassiness now getting into its stride. Ripe, sweet fruits lead but this comes across as a drier style, fresh, bright and engaging. Youthful, crisp and developing a fascinating bittersweet element on the close that's a nice counterpoint to the fruit richness. Sure to please a legion of fans.*

**SILVER – San Francisco International Wine Competition, January 2025**

**90 POINTS – James Suckling, December 2024**

*Aromas of peaches, nectarines and Meyer lemons on the nose. The palate is textural with focused acidity giving notes of candied lime zest, blueberry bush and flint. Fresh and giving.*

**91 POINTS – Erin Larkin, Wine Advocate, December 2024**

*The 2024 Sauvignon Blanc is textural and leafy, with green tropical fruits – mainly kiwi fruit, feijoa, pineapple and passion fruit. In the mouth, the acidity is crunchy and pert. This is good wine!*

**5 STARS– Sam Kim, Wine Orbit, November 2024**

*Youthfully appealing, the wine shows Granny Smith apple, grapefruit, nectarine and lime zest aromas. The palate delivers excellent focus and lively mouthfeel, wonderfully supported by bright acidity, finishing lingering and vibrant. At its best now to 2027.*

**SILVER – New Zealand International Wine Show 2024, October 2024**

**92 POINTS – Cameron Douglas MS, The Shout, October 2024**

*Plush, fleshy, ripe, fruity, varietal, and enticing bouquet of apple and lemon, with some tropical fruit scents of mango and passionfruit. There's a light floral and mineral tone, along with a whisper of fresh her. Equally plush, fresh, and fruity as the wine touches the palate, with acidity offering immediate contrast, and core flavours reflecting the bouquet. Ready to drink from the day of purchase through 2027.*

