



# HUNTER'S WINES

MARLBOROUGH

Jane Hunter

## PINOT NOIR 2023

Plum and red fruit characters

### TASTING NOTES

The wine is soft and generous that flow seemingly onto the palate with plum and red fruit characters. Vanilla spice and cherry fruit characters fills the mid palate for a beautiful finish. Smooth tannins complement the dry spice on the palate that accentuate the rich and supple finish. This Pinot Noir is an excellent example of a well-balanced and fruit forward Marlborough Pinot Noir. Drink now and up to 5 years+.

### TECHNICAL DETAILS

Harvest Date	March-April 2023
Alcohol	13.0%
Total Acidity	5.4g/L
Residual Sugar	1.2g/L
Bottling Date	May 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

Grapes for this wine were grown on distinguished vineyards in the Southern Valleys sub region of Marlborough. This area is famed for producing rich and structured wines. The fruit was hand harvested and fermented for two weeks before gentle pressing. The resulting wine was aged for 12 months in French oak barrels prior to bottling.

### ACCOLADES

**GOLD – Marlborough Wine Show 2024, October 2024**

**93 POINTS/ 5 STARS – Sam Kim, Wine Orbit, October 2024**

*Sweet fruited with attractive complexity, the wine shows ripe cherry, dried mushroom, warm spice and toasted nut characters. The palate displays succulent fruit flavours with supple texture and finely infused tannins, finishing long and silky. At it best: now to 2029.*

