



HUNTER'S

MARLBOROUGH



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Jane Hunter

HUNTER'S 2008 BREIDECKER

TECHNICAL DETAILS

Harvest Date: 6 March 2008
Brix at Harvest: 21.5 Average
Alcohol: 12.5%
Total Acidity: 5.3 g/l
Residual Sugar: 14 g/l
Bottling Date: 10 June 2008

The German-style wine is named after New Zealand's first wine-making pioneer, Heinrich Breidecker, who planted a vineyard in New Plymouth in the 1870's before moving North to Hokianga. In 1980, a cultivar derived from a Muller Thurgau cross with the Chancellor (a.k.a. Seibel) and released in Germany in 1962, was found to show promise in New Zealand.

The wine was named by the then CEO of the Wine Institute of New Zealand, Terry Dunleavy.

WINEMAKER'S NOTES

A wine that exhibits strong pear and apple aromas with soft, round fruit flavours on the palate. A wine to be enjoyed while young. Hunter's Breidecker is perfect for summer barbeques and picnics. This medium wine is ready to drink now and should be served lightly chilled.

VINTAGE CONDITIONS

Ideal weather conditions starting right from the flowering period meant a good fruit set. This combined with a long hot summer saw the ripening of the fruit occurring earlier than in past years. All the varieties developed fantastic fruit flavours and were in very good condition when harvest began early March. As vintage progressed, rain hit the Marlborough region in early April, at this stage we had harvested all but a small proportion of our fruit.

VINIFICATION

Breidecker is one of the easier varieties to make. The fruit is picked in the cool of the morning, quickly crushed and pressed into stainless steel tanks under anaerobic techniques. The settled juice is racked and filtered before beginning a ferment that will last about twenty-four days. We stop the ferment just before completion to retain a little residual sugar. The wine is quickly racked and cold stabilised before bottling.

Enjoy Breidecker with picnics, light lunches or platters.

AWARDS

Liquorland Top 100 2008 - Bronze
Bragato Wine Awards 2008 - Bronze