



# HUNTER'S

MARLBOROUGH



# Jane Hunter

## HUNTER'S 2007 MARLBOROUGH PINOT NOIR

### TECHNICAL DETAILS

Harvest Dates: 26 March – 12 April 07  
Brix at Harvest: 24.5 Average  
Alcohol: 14%  
Total Acidity: 5.5 g/l  
Residual Sugar: Dry  
Bottling Date: 31 March 08

### WINEMAKER'S NOTES

A smooth medium bodied Pinot Noir with rich, ripe berry and subtle forest floor aromas. These aromas combined with wild berries, dark red fruits and mild spicy oak flavours make an enjoyable and easy drinking wine.

### FRUIT SOURCE

100% Wairau Valley, Marlborough, New Zealand

### CLONES

777, 115, 5 & 10/5. A mixture of these clones from a number of sites across the valley floor.

### VINTAGE CONDITIONS

Variable weather in the flowering period affected the different varieties at different stages. Chardonnay and Pinot Noir which flower earlier had a great flowering with very good fruit set. A cool period in December meant that the flowering of the Sauvignon Blanc was prolonged and variable hence produced lower crops. The weather changed from being the second coldest to one of the driest and warmest. This allowed the fruit to develop very strong concentrated flavours with a very good balance across the varieties. Because of these flavours we were able to pick the fruit at lower sugar levels which will result in the wines with less alcohol and a very good acid flavour balance.

### VINIFICATION

This wine was made in small batches using a variety of different winemaking techniques to try and enhance the individual clones and vineyards character. A portion of the fruit was hand picked and was plunged in small open vats until completion of ferment. This allowed the fruit components to be expressed. The balance of the fruit was machine picked and fermented in stainless steel tanks. The ferment was pumped over twice a day with temperatures of up to 32° degrees being reached to extract the colour and tannins for the backbone of the wine. A percentage of the ferment was transferred to barrels to complete the fermentation in new oak. The remaining components were aged in one and two year old French oak barriques for ten months before being blended. The wine was given a light egg white fining before being bottled.

### AWARDS

Liquorland Top 100, 2008 - GOLD  
The New Zealand International Wine Show, 2008 – Silver  
Perth Royal Show, Australia, 2008 – Silver  
Vintage Cellars National Wine Show of Australia 2008, Silver  
Wrest Point Royal Hobart International Wine Show of Australia, 2008 - Silver  
Cuisine Magazine Issue 131, Nov/Dec 2008 – High Four Stars  
Winestate Magazine Special Edition 2008 – 4 stars

For further information please contact  
Jane Hunter O.B.E.  
Hunter's Wines (NZ) Ltd  
PO Box 128, Renwick 7243, Marlborough  
Tel: 03 5728589 Fax: 03 5728457  
Freephone: 0800 486 837 (NZ only)  
[www.hunters.co.nz](http://www.hunters.co.nz)  
[wine@hunters.co.nz](mailto:wine@hunters.co.nz)