



HUNTER'S

MARLBOROUGH



Jane Hunter

HUNTER'S 2008 RIESLING

TECHNICAL DETAILS

Harvest Date:	31 March – 7 April 2008
Brix at Harvest:	21.2 Average
Alcohol:	12.0%
Total Acidity:	6.9g/l
Residual Sugar:	6.6g/l
Bottling Date:	17 September 2008

WINEMAKER'S NOTES

A finely balanced wine with lime/citrus and floral fruit aromas. The palate is finely structured and alive with fresh lime/citrus fruit characters. This wine will reward cellaring for the next three to four years

VINTAGE CONDITION

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.

VINIFICATION

Our vinification is aimed at retaining the maximum possible fruit aromas and flavours as seen in the vineyard. To do this we use minimal handling and protective anaerobic techniques.

Grapes were machine harvested from two different vineyards in the cool early hours of the morning to retain their fruit characters. The fruit was destemmed, crushed and gently pressed. The resultant juice was filtered before we fermented at low temperatures with a neutral yeast.

After fermentation the wines were filtered and blended prior to bottling to retain fruitiness and freshness.

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
wine@hunters.co.nz