



HUNTER'S  
MARLBOROUGH



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Jane Hunter

## HUNTER'S 2008 MARLBOROUGH SAUVIGNON BLANC

### TECHNICAL DETAILS

Harvest Date: 21 March – 12 April 2008  
Brix at harvest: 23 Average  
Alcohol: 13.0%  
Total Acidity: 7.0 g/l  
Residual Sugar: 2.6 g/l  
Bottling Date: 1 August 2008

### WINEMAKER'S NOTES

This classic Marlborough Sauvignon Blanc shows a mixture of citrus, capsicum and ripe tropical fruit aromas. These aromas carry on to the palate which is crisp, multi layered and has a lingering finish.

### FRUIT SOURCE

100% Wairau Valley, Marlborough, New Zealand

### 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

At Hunter's we try to preserve all the fresh characters we taste in the vineyard. We think it is essential to study all the fruit very carefully before making that major decision on when to pick – we only get one attempt each year. We pick in the cool of the morning and process the fruit using anaerobic techniques. The cool fruit is de-stemmed, crushed and lightly pressed. We take the greatest of care to handle the fruit as little as possible during these processes thereby retaining maximum fruit character and aromas. The juice is clarified by cold settling, after which it is racked and then fermented for approximately 28 days. We ferment fruit from each vineyard separately in individual stainless steel tanks. Then we draw on each of these different components to blend Hunter's own complex style of Marlborough Sauvignon Blanc.

### AWARDS

Vintage Wines Show of Australia 2008 – **Trophy & Gold**  
Perth Royal Show, Australia 2008 – Silver