



HUNTER'S

MARLBOROUGH



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Jane Hunter

HUNTER'S 2007 BREIDECKER

TECHNICAL DETAILS

Harvest Date:	13 February 2007
Brix:	19.0
Residual Sugar:	16g/l
Total Acidity:	7.0g/l
Alcohol:	11%
Bottling Date:	1 August 2007

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

An attractive medium lighter bodied aromatic wine with some residual sweetness. The clean and fruity nose shows light grassy, apple and passionfruit aromas. The palate is fresh and nicely balanced with pear and apple flavours and a touch of spiciness. Made to be drunk while it is still fresh and young, Hunter's Breidecker is an excellent light summer wine.

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

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.