



HUNTER'S

MARLBOROUGH



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Jane Hunter

HUNTER'S 2007 CHARDONNAY

TECHNICAL DETAILS

Harvest Date:	25 April 07
Brix at Harvest:	23
Alcohol:	13.5%
Total Acidity:	6.3 g/l
Residual Sugar:	1.1g/l
Bottling Date:	18 October 07

WINEMAKER'S NOTES

Peach and fresh fruit on the nose with some stonefruit and a hint of light toasty oak. A rich, rounded palate with plenty of fruit combines to add balance to the oak and a creamy finish with a good balance between the acidity and fruit enhancing the lingering finish.

FRUIT SOURCE

100% Wairau Valley, Marlborough, New Zealand

CLONES

A mixture of clones

VINTAGE CONDITION

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

The Chardonnay grapes were machine harvested in the cool of the morning, then destemmed, crushed and pressed to stainless steel tanks. The juice was allowed to settle and was then racked and fermented using a neutral yeast. Approximately 40% of the juice was fermented in new French medium toasted barriques. The medium toasting allowed the fruit characters typical of Marlborough to show through the subtle French oak. After completing fermentation in stainless steel, the balance of the wine was aged in one and two year old oak for six months, with approximately 25% undergoing malolactic fermentation. The malolactic fermentation is used to help lower the natural the natural acid while still retaining fruit freshness and to give the wine a balance between acid, oak and fruit. Each vineyards fruit was fermented separately to allow more scope when blending

AWARDS

2007 Royal Easter Show Wine Awards Bronze