



HUNTER'S

MARLBOROUGH



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Jane Hunter

HUNTER'S 2006 MARLBOROUGH SAUVIGNON BLANC

TECHNICAL DETAILS

Harvest Date:	5th March – 9th April 2006
Brix at harvest	aver. 22.7
TA	7.71 g/l
Alcohol:	13.5%
Residual Sugar	2.2 g/l
Bottling Date	23 August 2006

WINEMAKER'S NOTES

This classic Marlborough Sauvignon Blanc shows a mixture of capsicum, gooseberry and ripe tropical fruits on the nose. A full multi layered palate of melon and peach is well balanced by the fruits natural crisp acidity.

FRUIT SOURCE

100% Wairau Valley, Marlborough, New Zealand

VINTAGE CONDITION

Early budburst allowed for an earlier start to the season than normal. Strong early growth and warm, dry conditions during flowering and fruit set resulted in a good bunch set. The fine, dry weather conditions continued through the ripening months in February and March allowing the grapes to develop good flavour profiles ensuring crops reached optimum sugar levels for harvesting.

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.

FOOD MATCH

Asparagus, seafood, fish, quiche, goats cheese, pasta with basil sauce, Thai foods.