



HUNTER'S

MARLBOROUGH



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Jane Hunter

HUNTER'S 2007 MARLBOROUGH SAUVIGNON BLANC

TECHNICAL DETAILS

Harvest Date:	20/03/07 – 16/04/07
Brix at harvest:	Ave 22
TA:	7.2
Residual Sugar:	3g/l
Bottling Date:	20/08/07

WINEMAKER'S NOTES

This classic Marlborough Sauvignon Blanc shows a blend gooseberry, lemon and ripe tropical fruits on the nose. The full multi layered palate of herbaceous flavours and stonefruit are well balanced by the fruits natural crisp acidity.

FRUIT SOURCE

100% Wairau Valley, Marlborough, New Zealand

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

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.