



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

PINOT NOIR 2015

Rich medium bodied wine with savoury undertones.

TASTING NOTES

Rich ripe plum, berry and subtle forest floor aromas marry together for a smooth medium bodied Pinot Noir. The palate shows persistent rich cherry/plum flavours and mild spicy oak making an enjoyable and easy drinking wine.

TECHNICAL DETAILS

Harvest Date	March 2015
Alcohol	13.5%
Total Acidity	5.3 g/l
Residual Sugar	0.53 g/l
Bottling Date	March 2016

VINTAGE CONDITIONS

A cool spring with a number of late threatening frosts meant a nervous start to the growing season but summer was one of the driest on record. The conditions were perfect for the ripening and development of the fruit. This resulted in excellent fruit quality but with lower than average yields. Harvest went by seemingly without the hype or tempo of other years – the good conditions during this period ensured fruit was harvested at optimum maturity.

VINIFICATION

Our vinification is aimed at retaining the maximum possible fruit aromas and flavours as seen in the vineyard. To do this we use protective anaerobic techniques with minimal handling. The grapes were harvested in the cool of the morning, then destemmed, gently crushed and pressed to stainless steel tanks. We fermented at low temperatures with neutral yeast. After fermentation the wine is racked and cold stabilised before bottling.

ACCOLADES

4 STARS - Peter Saunders, Independent Author & Journalist, Oct 2017

"Opened well, gutsy yet well balanced and with a smooth, appealing texture. Still shows some youth after 30 months as flavours settle. Ready for the Christmas roast in 2017 – and the same in 2018."

4 STARS - Raymond Chan, Raymond Chan Wine Reviews, Oct 2017

"Light ruby-red colour with some depth and light purple hues. The nose is finely concentrated with aromas of dark cherry and raspberry fruit along with subtle notes of dark herbs, spices and nutty oak. Medium-full bodied, the palate is moderately concentrated with sweet flavours of dark cherry and raspberry fruit, unfolding spice elements and nutty oak. The flavours grow in richness to add breadth to the mouthfeel, and the fruit is supported by fine-grained tannin extraction and structure. The wine carries to an elegantly concentrated, lingering finish. This is a moderately concentrated, fine-grained Pinot Noir with dark cherry and raspberry fruit and spicy and nutty oak detail. Match with poultry and pork over the next 5 years."

SILVER - International Cool Climate Wine Show 2017, May 2017

SILVER - Air New Zealand Wine Awards 2016

BRONZE - New Zealand International Wine Show 2017

BRONZE - Royal Easter Show Wine Awards 2017, Feb 2017

