



HUNTER'S
WINES
MARLBOROUGH
Jane Hunter

PINOT GRIS
2017

Pear and apple with a full mouthfeel textured finish.

TASTING NOTES

Our 2017 Pinot Gris displays expressive floral, pear and green apple aromas. Honeysuckle and a hint of spice compliment the full off-dry palate. A small portion is wild fermented in old French oak which adds texture and weight with a creamy finish. This off-dry style is perfect as an aperitif or to complement your favourite white meat, fresh seafood and pasta dishes.

TECHNICAL DETAILS

Harvest Date	April 2017
Alcohol	13%
Total Acidity	5.6 g/l
Residual Sugar	2.9 g/l
Bottling Date	July 2017

VINTAGE CONDITIONS

After a dry winter, spring brought mild temperatures and relieved pressure on water supply after two vintages of drought conditions. These mild temperatures continued into summer but our low cropping levels meant good ripening through January and February. In what will ultimately go down as a 'challenging' vintage thanks to abnormal periods of rain, unwavering vineyard preparation delivered excellent fruit condition and flavor concentration.

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. Grapes were selective machine harvested from three different vineyards in the cool early hours of the morning to retain their fruit characters. The fruit was destemmed and gently crushed. Only the free run juice is used in our Pinot Gris. It was filtered before we fermented at low temperatures with neutral yeast. After fermentation, the wines were blended and filtered prior to bottling to retain fruit characters and freshness.

ACCOLADES

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

"Smooth, evenly textured, tasting ripe and just starting to open up. A light sweetness fits in well and over the coming warm months will enhance the Pinot Gris flavours. Ready for Christmas 2017 but no hurry through to 2020."

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

"Bright, even, light straw-yellow colour, with hints of green hues. The nose is soft with fresh aromas of white and yellow stonefruits, unfolding exotic floral notes, with honeysuckle and nutty elements. This has good vinous presence. Dry to taste and medium-bodied, the palate has restrained flavours of white and yellow stonefruits with soft floral notes, honeysuckle and nuts. The palate has good presence and vinosity, with a rounded core and integrated acidity. The wine flows smoothly to a moderately long finish. This is a dry Pinot Gris with restrained stonefruit, floral and honeysuckle flavours but good body and presence. Serve with most white meat dishes over the next 3+ years."

BRONZE - New Zealand International Wine Show 2017

