



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

CHARDONNAY 2021

White peach and Grapefruit

TASTING NOTES

The wine has a complex, gun-flint nose with beautiful flavours of white peach and grapefruit characters with some citrus undertones. The palate shows a tight mid-palate with sweet vanilla wood characters that leads into a complex and lengthy finish. Good balance from the toasty oak integration that compliments the silky texture on the palate. This wine drinks very well on release but will develop and evolve over the next 5-7 years.

TECHNICAL DETAILS

Harvest Date	March 2021
Alcohol	13.6%
Total Acidity	5.5g/l
Residual Sugar	1.32g/l
Bottling Date	March 2022

VINTAGE CONDITIONS

At the start of the growing season, we had several frost events affecting isolated areas in Marlborough. During flowering there was a cold spell of weather, which had a significant effect on the region's fruit set. While this affects the yield, it can help promote concentration of aromas and flavors in the grapes. Mild summer conditions help with even ripening of the grapes which allowed perfect conditions to pick at optimum ripeness.

VINIFICATION

Chardonnay grapes were sourced from the Rapaura and Omaka sub regions of Marlborough. We have been using the same vineyards for many years which gives the wine a certain level of consistency. The grapes were picked by machine or hand depending on the block and pressed without sulphur to a stainless-steel vat. The cloudy juice was transferred into 500 litre French oak puncheons for fermentation. Indigenous yeasts were employed for alcoholic fermentation after which, 80% malolactic fermentation occurred. The wine was aged in puncheons on yeast lees for 12 months before racked off its lees ready for bottling.

ACCOLADES

SILVER - The Marlborough Wine Show, October 2022

SILVER – The National Wine Awards 2022, September 2022

93 POINTS – Cameron Douglas MS, Summer World of Wine, September 2022

A delicious wine with flavours of white peach grapefruit, vanilla butter and gun flint. The satin texture on the palate is contrasted by acidity and core fruit flavours. Sweet vanilla spiced wood flavours, stone and mineral qualities with a lengthy finish. New and fresh – a wine that should develop more complexity as it ages. Best drinking from late 2023 through 2028+.

