



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

Merlot

2020

Rich plums and sweet spice

TASTING NOTES

This cool climate Merlot shows a deep ruby red colour that is inviting to juicy berry and ripe fruit aromas. The wine shows notes of sweet spice and rich plums on the nose that is complimented by the toasty oak of sweet vanilla hints. The flavours carry through to a well-balanced intense wine with soft tannins that lingers on.

With so much to offer, this wine will have you going back for more! Drinking well now or enjoyed over the next 5+ years.

TECHNICAL DETAILS

Harvest Date	April 2020
Alcohol	13.5
Total Acidity	5.6
Residual Sugar	Dry
Bottling Date	Oct 2021

VINTAGE CONDITIONS

The 2020 growing season was one to remember for the amazing weather conditions in Marlborough. During Summer and Autumn, we had warm and dry conditions throughout, allowing for clean fruit and an early start to the vintage. These conditions resulted in grapes that were picked with good natural acidity relative to their sugar and flavour ripeness. 2020 will prove to be an exceptional vintage.

VINIFICATION

A variety not widely planted in Marlborough, a lot of care and attention must be given to the vines to ensure optimal and consistent ripeness. 2020 was an exceptional vintage and the weather conditions were near perfect for growing Merlot in Marlborough.

Once the desired ripeness was achieved, the grapes were handpicked, destemmed, and placed in a small open top fermenter to ferment on skins for 7 days. During that time, it was gently hand plunged up to twice daily before being pressed off to new and 1 year old oak for 10 months. The wine was lightly filtered before being bottled.

ACCOLADES

