



MARLBOROUGH

HUNTER'S

SAUVIGNON BLANC
2025

PASSIONFRUIT AND GRAPEFRUIT CHARACTERS

TASTING NOTES

Our classically styled Sauvignon Blanc shows passionfruit and lime characters along with grapefruit and ripe flavours. Dry and saline, the vibrant palate has a creamy texture and a juicy finish. The multi layered palate is rich and complex with a dense fruit core. These flavours and aromas leave a fresh lingering finish on the palate making it a full satisfying wine with balanced acidity.

TECHNICAL DETAILS

Harvest Date	March-April 2025
Alcohol	12.5%
Total Acidity	6.4g/L
Residual Sugar	2.65g/L
Bottling Date	May 2025

VINTAGE CONDITIONS

At the start of the growing season conditions were warm, with sufficient rain events to ensure strong vine growth. December's temperatures were well above average, leading to early flowering and excellent fruit-set. January turned cold, slowing the ripening of the fruit. Fortunately, February, March and April saw a return to warmer weather with little rain, helping the ample yields reach peak ripeness in optimum condition.



VINIFICATION

Hunter's Sauvignon Blanc is produced using our very best Estate grown fruit from our Wairau Valley vineyards. This area of Marlborough is famed for producing a vibrant and aromatic style of Sauvignon Blanc.

The grapes were harvested over a three-week period. The juice was pressed off and settled before being fermented in stainless steel tanks using wild and indigenous yeasts. Extended contact with the lees enhances the texture and complexity of the wine. After a brief period of aging, the wine was blended, and Estate bottled. Vegan certified by the New Zealand Vegetarian Society.

ACCOLADES

Jane Hunter

Hunter's Wines (NZ) Ltd 603 Rapaura Road, Blenheim, New Zealand
+64 572 8489 | wine@hunters.co.nz