



MARLBOROUGH

HUNTER'S

RIESLING
2025

GRAPEFRUIT AND FLORAL NOTES

TASTING NOTES

The wine shows characters of grapefruit and floral notes on the nose. Focused and balanced wine that finishes strong with citrus and minerality characters that lingers on the palate. The palate is soft with a med-dry finish that lingers on. The wine displays excellent fruit purity together with fine texture and mouth-watering acidity that finishes linear and persistent. This wine is very approachable now however it also has excellent cellaring potential.

TECHNICAL DETAILS

Harvest Date	March-April 2025
Alcohol	12.5%
Total Acidity	6.5g/L
Residual Sugar	3.57g/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

The fruit for this wine was sourced from vineyards located in the Rapaura and Southern Valleys area of Marlborough, famed for its stony, alluvial soils. The terroir is perfect for producing bright, floral Riesling with a focused, ripe palate. The grapes were machine harvested and gently pressed with only the free run portion being used in the wine. The juice underwent fermentation in stainless steel tank before being blended and bottled.

ACCOLADES

Jane Hunter

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