



HUNTER'S
MARLBOROUGH
Jane Hunter

Offshoot

SAUVIGNON BLANC 2025

RIPE GRAPEFRUIT AND CITRUS AROMAS

TASTING NOTES

Hunter's Offshoot Sauvignon Blanc 2025 showcases the true complexity of fruit grown in vineyards near the winery, owned by Jane Hunter in the heart of Marlborough. This wine offers vibrant aromas of ripe grapefruit and citrus, complemented by notes of white pear and green apple. The multi-layered palate is supported by fresh acidity, delivering a balanced and elegant finish. An ideal food wine, it features persistent flavours and excellent structure. The lingering finish leaves a satisfying impression on the palate, making it a truly rewarding experience.

TECHNICAL DETAILS

Harvest Date	March-April 2025
Alcohol	12.3%
Total Acidity	6.4g/L
Residual Sugar	1.14g/L
Bottling Date	August 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

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. The grapes were harvested in the cool of the morning, pressed and only the free run juice was sent to stainless steel tanks. We fermented at low temperatures with neutral yeast. After fermentation, the wine is racked and cold stabilised before bottling.

ACCOLADES

94 POINTS – Cameron Douglas MS

Aromatic and complex, distinctive and enticing bouquet then flavours of lime-flower and spiced lees, lemon and heirloom apples, ginger spice and peach. Dry on the palate with textures from lees and acidity forming synergies with the fruit flavours and varietal power. Another great offering from the team at Hunter's. Best drinking from 2025 through 2030.

