



HUNTER'S 2011 MARLBOROUGH ROSÉ

Winemaker's Notes

Fresh strawberry jam, rich berry and red plum aromas on the nose form this darker-styled Rosé that lead onto a palate that has a fresh crisp finish. An excellent summer wine!

Served lightly chilled it is the perfect wine for summer and is ready to be enjoyed immediately as an aperitif or with calamari, pasta with tomato sauce or Mediterranean food.

Technical Details

Harvest Date: April 2011
Brix at Harvest: 23.3 Average
Alcohol: 14%
Total Acidity: 6.2g/l
Residual Sugar: 4.6g/l
Bottling Date: 24 June 2011

Vintage Conditions

Early summer was a period of consistently dry weather, long warm days and cool nights. With good healthy vines and strong summer growth, crop loads were managed by shoot and fruit thinning. In March we saw a quick cool southerly blast with some rain pass through which slowed down the ripening, a lot of work was done to reduce the leaf shading of the fruit. The weather cleared to the warm days and cool nights that Marlborough is well known for, this caused a longer growing season.

Vinification

The wine was fermented with a neutral yeast to allow true fruit expression. Ferment temperatures were kept low to retain the fruit characters. Soon after ferment the wine was racked and filtered before bottling.