



## HUNTER'S 2011 MARLBOROUGH PINOT GRIS

### Winemaker's Notes

This wine displays fresh floral, nectarine and peach aromas. Honeysuckle and spice flavours are full on the off-dry palate with a textured and creamy finish.

### Technical Details

Harvest Date:	March 2011
Brix at Harvest:	23.7 Average
Alcohol:	14%
Total Acidity:	6.2g/l
Residual Sugar:	7.9g/l
Bottling Date:	25 July 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 - ideal for the Sauvignon Blanc and aromatics. The fruit was picked on its flavour balance with slightly lower sugar levels, strong intense flavours and good crisp acidity.

### Vinification

Our vinification is aimed at retaining the maximum possible fruit aromas as seen in the vineyard. The grapes were machine harvested in the cool of the morning, then destemmed, crushed and pressed to stainless steel tanks. We fermented at low temperatures with a neutral yeast. We lees stir to add palate weight. After fermentation the wine is racked and cold stabilised before bottling.