



HUNTER'S 2011 MARLBOROUGH SAUVIGNON BLANC

Winemaker's Notes

Classically styled and characteristic of Hunter's trademark Sauvignon Blanc, this wine shows a mixture of citrus, capsicum and ripe tropical fruit aromas. These aromas carry on to the palate which is crisp, multi layered and has a lingering finish making it an all-round satisfying wine.

Technical Details

Harvest Date:	March-April 2011
Brix at harvest:	23 Average
Alcohol:	13.5%
Total Acidity:	8.1g/l
Residual Sugar:	1.8g/l
Bottling Date:	27 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

At Hunter's we try to preserve all the fresh characters we taste in the vineyard. We think it is essential to study all the fruit very carefully before making that major decision on when to pick – we only get one attempt each year. We pick in the cool of the morning and process the fruit using anaerobic techniques. The cool fruit is de-stemmed, crushed and lightly pressed. We take the greatest of care to handle the fruit as little as possible during these processes thereby retaining maximum fruit character and aromas. The juice is clarified by cold settling, after which it is racked and then fermented for approximately 28 days. We ferment fruit from each vineyard separately in individual stainless steel tanks. Then we draw on each of these different components to blend Hunter's own complex style of Marlborough Sauvignon Blanc.