



## HUNTER'S 2010 MARLBOROUGH GEWÜRZTRAMINER

### Winemaker Notes

Lychee, peach and guava are the predominant aromas that make up this appealing gewürztraminer. Cinnamon spice and Turkish delight characteristics compliment these aromas to form a highly aromatic flavoursome wine with a lingering palate.

### Technical Details

Harvest Date: 24 March – 10 April 2010  
Brix at Harvest: 23.6  
Alcohol: 14%  
Total Acidity: 5.3 g/l  
Residual Sugar: 11.9 g/l  
Bottling Date: 19 August 2010

### Vintage Conditions

A very cool period from November to January resulted in decreased crop yields across all varieties. This cool weather created uncertainty as to whether or not the grapes would ripen enough for the up and coming vintage. Any fears of this were soon alleviated by a very warm March/April. Good clean fruit picked with no pressure from disease or inclement weather. Marlborough's cool nights and warm days enabled us to produce wines which are intense in flavour with good acidity.

### Vinification

Gewürztraminer grapes were machine harvested, gently destemmed and crushed. It was important to retain the balance in this wine, and to protect those aromas our handling was kept to a minimum, and we employed protective anaerobic techniques in our wine-making. Following cold settling the resultant juice was filtered prior to a long cool fermentation using neutral yeast.

### Awards

New Zealand International Wine Show 2010 - Bronze