



**HUNTER'S 2009 HUKAPAPA
Late Harvest Riesling**

The name "Hukapapa" comes from the Maori language and translates to mean frost/ice.

Technical Details

Grape variety:	Riesling
Harvest details:	6 April 2009
Brix at Harvest:	21.2 (29.5 after concentrating)
Alcohol:	11.5%
Total Acidity:	6.7g/l
Residual Sugar:	101g/l
Bottling Date:	21 March 2010

Winemaker Notes

This wine has wonderful aromas of lime, orange and stonefruit fruit on the nose. The luscious palate has concentrated honeyed/citrus/marmalade flavours with a long lingering finish.

Fruit Source: 100% Wairau Valley, Marlborough

Vintage Conditions

A mild winter with few frosts and good winter rain replenished the water table. The spring weather was hot and dry leading to a successful even flowering which produced a very good fruit set. There were several rain events in early February which cleared to a perfect dry, warm ripening period with little disease presence.

Vinification

This late harvest riesling was picked in the cool of the morning. The juice was handled anaerobically to retain the natural fruit character and then frozen in a tank to concentrate the juice. This was done by freezing the water out of the concentrate and pumped off leaving the ice. The concentrate was further concentrated until eventually the juice reached 29.5 brix. This was then fermented until the correct balance of alcohol/sugar/acid was achieved.