



## **HUNTER'S 2009 MARLBOROUGH CHARDONNAY**

### **Winemaker's Notes**

A rich rounded wine with plenty of white stonefruit characters of peach and nectarine. This fruit is further enhanced by the natural acidity and is balanced by the use of french oak to provide a fresh lingering finish.

### **Technical Details**

Harvest Date: 23 March – 15 April 2009  
Brix at Harvest: 23.5 Average  
Alcohol: 14.5%  
Total Acidity: 6.3 g/l  
Residual Sugar: 1.0 g/l  
Bottling Date: 22 March 2010

### **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**

The Chardonnay grapes were machine harvested in the cool of the morning, then destemmed, crushed and pressed to stainless steel tanks. The juice was allowed to settle and was then racked and fermented using a neutral yeast.

Approximately 40% of the juice was fermented in new French medium toasted barriques. The medium toasting allowed the fruit characters typical of Marlborough to show through the subtle French oak.

After completing fermentation in stainless steel, the balance of the wine was aged in one and two year old oak for nine months, with approximately 25% undergoing malolactic fermentation. The malolactic fermentation is used to help lower the natural acid while still retaining fruit freshness and to give the wine a balance between acid, oak and fruit. Each vineyards fruit was fermented separately to allow more scope when blending

**Awards:** International Chardonnay Challenge 2010 - Bronze