



HUNTER'S 2009 KAHO ROA

The name Kaho Roa translates to mean "barrel aged" in Maori

Winemaker's Notes

Made in a lighter oaked style to allow the riper Sauvignon Blanc characters to be supported by the oak rather than be oak dominated. The palate is full, round and exhibits the strength of the fruit balanced by the body of the barrel fermentation. This is an ideal food wine with persistent flavours and good structure. It can be consumed now or enjoyed over the next 2 – 3 years.

Technical Details

Grape Variety:	100% Sauvignon Blanc
Harvest Date:	7 – 20 April 2009
Brix at Harvest:	23 Average
Alcohol:	13.5% Vol
Total Acidity:	9.7 g/l
Residual Sugar:	2.1 g/l
Bottling Date:	23 June 2010

Vintage Conditions

Growing conditions were ideal starting right from the flowering period in Spring to the long warm Summer days and cool nights leading up to vintage. This allowed the fruit to ripen slowly and allowed the pH and acid levels to reach optimum levels.

As vintage progressed, the fantastic weather we had throughout the growing season and right through to the beginning of harvest, was soon to deteriorate turning this vintage into a busy and compact one. By the time the heavy rains hit the region in early April we had harvested all but a very small proportion of our fruit. It was good to see an increase in yields on all varieties this season and also some very good varietal characteristics.

Vinification

In our oak aged Sauvignon Blanc we aim to capture fruit flavour and combine these with the complexity and the subtle use of barrel fermentation and ageing. We taste the fruit regularly in the vineyard and when the correct balance and fruit flavours are reached we harvest.

These grapes were machine harvested, destemmed, and gently pressed. A portion of the resultant juice was fermented with an aromatic yeast and a portion with wild yeast. 25% of the wine was fermented in new French medium toast Allier and Vosges oak barrels. These wines were then aged on yeast lees for a further eight months with lees stirring.

After completing fermentation half of the stainless steel component was aged in one and two year old barrels for seven months. The other half was kept in stainless steel to give freshness to the final blend.

The three components were then blended to obtain a wine where the fruit was partnered with a hint of oak, but not dominated by it.

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