



## HUNTER'S 2009 MARLBOROUGH PINOT NOIR

### Winemaker's Notes

Ripe plum and berries aromas marry together with a subtle earthy complexity on the nose. The palate shows persistent rich cherry/plum flavours to form a wine with medium body that is extremely enjoyable. This wine will reward cellaring for 2 – 5 years.

### Technical Details

Harvest Dates:	11 March – 4 April 2009
Brix at Harvest:	23.6 Average
Alcohol:	14%
Total Acidity:	5.8 g/l
Residual Sugar:	0.6 g/l
Bottling Date:	29 March 2010
Fruit Source:	100% Wairau Valley, Marlborough, New Zealand
Clones:	

### 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 wine was made in small batches using a variety of different winemaking techniques to try and enhance the individual clones and vineyards character.

A portion of the fruit was hand picked and was plunged in small open vats until completion of ferment. This allowed lighter fruit components to be expressed.

The balance of the fruit was machine picked and fermented in stainless steel tanks. The ferment was pumped over twice a day with temperatures of up to 32° degrees being reached to extract the colour and tannins for the backbone of the wine. A percentage of the ferment was transferred to barrels to complete the fermentation in new oak. The remaining components were aged in one and two year old French oak barriques for ten months before being blended. The wine was given a light egg white fining before being bottled.

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