



*Jane Hunter*

## HUNTER'S 2010 MARLBOROUGH RIESLING

### Technical Details

Harvest Date: 8 – 22 April 2010  
Brix at Harvest: 22.5 Average  
Alcohol: 13%  
Total Acidity: 8.3 g/l  
Residual Sugar: 10.5 g/l  
Bottling Date: 4 October 2010

### Winemaker's Notes

#### 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

Our vinification is aimed at retaining the maximum possible fruit aromas and flavours as seen in the vineyard. To do this we use minimal handling and protective anaerobic techniques.

Grapes were machine harvested from three different vineyards in the cool early hours of the morning to retain their fruit characters. The fruit was destemmed, crushed and gently pressed. The resultant juice was filtered before we fermented at low temperatures with a neutral yeast.

After fermentation the wines were filtered and blended prior to bottling to retain fruitiness and freshness.

#### Awards

Cuisine 2011 - Five Stars, Top Ten & Best Buy  
Royal Easter Wine Show Awards 2011 - Bronze  
Air New Zealand Wine Awards 2010 – Pure Silver

Hunter's Wines (NZ) Ltd

P O Box 5094, Springlands, Blenheim 7241, New Zealand

telephone: + 64 3 5728489 facsimile: + 64 3 5728457 freephone: 0800 486 837 (NZ only)

email: wine@hunters.co.nz website: www.hunters.co.nz