



HUNTER'S
WINES
MARLBOROUGH
Jane Hunter

WINTER 2017 NEWSLETTER



The 2017 Hunter's Wines vintage team.

Harvest Vintage Review

Due to the relatively stable climate we enjoy in Marlborough, it would be understandable to think that each vintage produces similar results.

However, grapevines are remarkably sensitive to their environment, and each year brings its own challenges. A deviation of just 1°C from the average daily temperature can have a dramatic effect on the vines' behaviour, and thus the flavour of the wine.

The 2017 vintage was characterised by a cool summer, resulting in a small, delayed vintage. The Pinot Meunier and Pinot Noir for our sparkling wine, MiruMiru™, was picked about a week later than usual, on March 14. Once we got going, the remainder of our fruit matured relatively quickly, and the Chardonnay and table wine

Pinot Noir were in by April 1. We wrapped things up with our Sauvignon Blanc on April 14.

Heavy storms tested the winemaker and cellar hand skills alike. However, the winery is well set up to receive fruit, so we were able to bring in everything quickly and without loss of quality.

Fermentation is now complete, and the wines are sitting on yeast lees to develop complexity and weight. The resulting wines carry slightly lower alcohol than usual (a result of cooler weather = less sugars = lower alcohol), however we are very happy with their concentration and flavours. Over the coming months, we will tidy up the winery and prepare the wines for bottling in July.

As in previous years, we had a wonderful team helping with vintage. They put in some big hours along the way, but were always smiling. The team was made up of people from the UK, France, Finland, Portugal, India, Germany, and New Zealand.



Throwback to 1997

From the archives: With 35 years of the Hunter's Newsletter under our belt, we've been scanning the archives for headlines gone by.

It was here we discovered that 20 years had passed since the release of our MiruMiru™ into the UK market, launched in London by Jane on June 26, 1997.

Blended specifically for the British market, MiruMiru™, which translates to bubbles in Maori, was launched at four locations in the UK, the most prestigious of which was at the Penthouse, New Zealand House in London.

It wasn't long before the positive feedback started flowing in from abroad and at home. Keith Stewart praised Hunter's on the launch in The Listener.

"Hunter's recent launch of it's newly named sparkling wine MiruMiru™ in London was mightily symbolic. But not just because it was an important step forward for Hunter's, one of our genuine pioneers of premium wine exports, nor that it was sparkling wine, our fastest growing wine export.

"MiruMiru™ announced to the world that New Zealand was serious about taking a permanent place among prestige wine producers, and was no longer a 'me too' producer, borrowing its achievements from others," he said.

By 1998, MiruMiru™ became the first sparkling wine ever to win the highly prestigious James Rogers Memorial Trophy, at the International Wine Challenge Awards Dinner at the London Hilton.

We now produce three versions of the MiruMiru™, the MiruMiru™ non-vintage, the MiruMiru™ Reserve, and the MiruMiru™ Rose, which continue to be commended on the world stage.

Last year, Hunter's Wines won the Trophy for Best New Zealand Sparkling Wine at the Champagne and Sparkling Wine World Championships for the second year in a row.

Hunter's Cellar Chart

	2017	2018	2019	2020	2021+
MiruMiru™					
NV (from date of purchase)					
NV Rose					
2013 Reserve					
2012 Reserve					
2011 Reserve					
Sauvignon Blanc					
2016					
2015					
2014					
2013					
Kaho Roa Sauvignon Blanc					
2016					
2015					
Riesling					
2016					
2015					
2014					
2013					
Pinot Gris					
2016					
2015					
Gewurztraminer					
2016					
2015					
2014					
2013					
Chardonnay					
2016					
2015					
2014					
2013					
2013 Succession					
Pinot Noir					
2014					
2013					
2012					
Merlot					
2013					
2012					
The Chase					
2016					
Late Harvest					
2014 Hukapapa					
2014 Sauvignon Blanc					

Wine Press

Recent Awards and Reviews

Hunter's Riesling Wins Rose Bowl for Third Time

Hunter's Riesling was recognised for its drinkability and cellaring potential, after being presented with the 2017 Rose Bowl Award.

The award, presented at the Royal Easter Show Wine Awards Gala Dinner in March, was awarded to Hunter's Marlborough Riesling 2016, 2010, and 2006.

Hunter's Riesling won the Rose Bowl in 2011 for Riesling 2010, 2007 and 2004 vintages, and in 2013 for 2012, 2009 and 2006 vintages.

Silver Medals from the Royal Easter Show Wine Awards 2017

Hunter's Marlborough Sauvignon Blanc 2016
Hunter's Hukapapa Dessert Riesling 2014
Hunter's Marlborough Pinot Noir Rosé 2016
Hunter's MiruMiru™ Reserve 2013

Bronze Medals from the Royal Easter Show Wine Awards 2017

Hunter's Marlborough Pinot Gris 2016
Hunter's Marlborough Pinot Noir 2015

Hunter's Marlborough Pinot Gris 2016

Full brassy yellow colour with a strong tropical fruit, passionfruit and nectarine bouquet. A rich, almost opulent, late-picked style with more than a passing nod towards Alsace. The richness and depth mean the high alcohol is not unbalanced. 4.5 stars and 93 points. *Huon Hooke, HuonHooke.com, February 2017.*

Hunter's Marlborough Riesling 2016

Hunter's experience with Riesling is clearly evident in this dry style, made from fruit taken from a trio of Wairau Valley vineyards. There is surfeit of



James Macdonald, Winemaker and Minister of Finance Hon Steven Joyce.

loveliness to the fruit, with honeysuckle, mango, lime and sherbet notes all noted. The acidity is spot on - it freshens and lifts without drawing attention to itself. A riesling to enjoy with seared scallops. 4.5 stars and Best Buy. *John Saker, Cuisine Magazine, March 2017.*

Hunter's Marlborough Sauvignon Blanc 2016

Very light straw-green colour, with a bright passionfruit, tropical aroma, and an intense palate showing very good fruit concentration, drive and length. Exemplary Marlborough sauvignon, limes and lemons, clean and vibrant, zesty and penetrating, with a very long citrusy aftertaste. 4.5 stars, 93 points and No.1 Top Drop. *Huon Hooke, HuonHooke.com, November 2016.*

Hunter's Marlborough Pinot Noir 2014

Light, delicate, silky and dry with notes of cranberry, strawberry, mulberry, red licorice, pink rose and walnut. 90 points. *Catherine Fallis MS, Planet Grape, April 2017.*

Hunter's Marlborough Chardonnay 2016

A delectable barrel-fermented chardonnay, it is instantly appealing on the nose showing ripe stone fruit, orange peel, cedar and vanilla characters with subtle creamy notes. The palate is succulent and flavoursome, and delivers excellent fruit purity and intensity, wonderfully supported by stylish oak infusion and refreshing acidity. 4.5 stars and 91 points. *Sam Kim, Wine Orbit, April 2017.*

Ricky's Ramblings

Hunter's Wines have welcomed a new member to the team, in the form of a border collie, Ricky.

Ricky belongs to chief winemaker James Macdonald, and has taken it upon himself to become the head of the welcoming committee at the cellar door.

He loves getting amongst the everyday hive of activity at the winery, making sure everything is done to a high standard, and he'll be sharing some of his insights with our readers in future issues of the Hunter's Newsletter.



If you see Ricky coming to greet you at the cellar door, he'd love to have a chat or a pat on the belly.

Look out for Ricky's Ramblings in future editions, where he'll be dishing all of our winery goss.



The Mike Pero Nelson Giants, with Edward, James and Peter Macdonald of Hunter's Wines, ahead of the Hunter's Wines Southern Blitz pre-season tournament in Blenheim.

Happenings at Hunter's Wines

Caught in USA Blizzard

Hunter's Wines NZ/USA sales manager Jeremy Adsett travelled across the East Coast of the United States in March, where he got caught in one of the largest winter blizzards of the year.

Eighteen inches of snow fell, and the Governor of Massachusetts enforced a statewide travel ban.

Jeremy was able to hunker down inside his hotel, and managed to cool his wine in the snow outside before the weather got too bad.

While in the US, Jeremy visited Hunter's Wines customers, and tasted wines throughout the east coast, beginning in Philadelphia, passing through New York and ending in Boston.

Nelson Giants Visit Hunter's Wines

As long time sponsors of the Mike Pero Nelson Giants, Hunter's Wines was delighted to help the team prepare for the Hunter's Wines Southern Blitz pre-season tournament in Blenheim.

The team stopped by the cellar door and café, where they had a big breakfast ahead of their games against the Wellington Saints and Canterbury Rams. Hunter's Wines have sponsored the team for more than a decade, and it's always nice to have them visit the winery. Peter, James, and Edward Macdonald hosted the visit this year.

Fine Wine Meets Design

Hunter's Wines was delighted to join Fisher & Paykel at the 2017 Urbis Designday, held in Auckland.

The two day event transformed showrooms across the region in March, offering visitors a chance to experience design and collaboration at their best, as well as the chance to taste delicious food and beverage combinations.

As well as being a part of the set up, Hunter's Wines' Riesling and Gewürztraminer were paired with a Vietnamese Pho. Visitors were able to pick their own herbs from a mini garden and add their own spices to the pho, which paired perfectly with both Hunter's Wines varieties.

Join Hunter's Wine Club

If you're not already a member of the Hunter's Wine Club, sign up for Hunter's news, events, and wine information online

<http://hunters.co.nz/club>

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