



HUNTER'S  
WINES  
MARLBOROUGH  
*Jane Hunter*

**UNOAKED CHARDONNAY**  
**2016**

**TASTING NOTES**

This style of Chardonnay has been made to showcase the fruit, unhindered by the manipulative winemaking inputs that characterize more traditional Chardonnay styles. Pear, melon and light apple aroma's compliment this wine's subtle vanilla flavour on the palate - An uncomplicated well-balanced wine.

**TECHNICAL DETAILS**

Harvest Date	April 2016
Alcohol	13%
Total Acidity	6.0g/l
Residual Sugar	0.84g/l
Bottling Date	December 2016

**VINTAGE CONDITIONS**

Spring was dry to start the growing season and late frosts in early December threaten but didn't impact and fruit set was great. Some rain during the growing season in January provided plenty of nutrients and juicy weight to the fruit. A hot and dry summer delivered a harvest as smooth as can be with continuous fruit supply keeping the winery busy. Overall we received slightly above average yields with optimum quality fruit.

**VINIFICATION**

Mature grapes from a stony site were gently pressed and the juice was fermented in stainless steel to ensure the wine retained freshness, crisp natural acidity, pure flavours of the grape and a degree of elegance. The wine was left on the fermentation lees for a few months to help develop texture and body before being prepared for bottling under screwcap as a young wine to capture its clean, fresh characters.

**ACCOLADES**

**4 STARS** - Sam Kim, Wine Orbit, Apr 2017

*"A delightfully friendly chardonnay, the fragrant bouquet shows nectarine, green rockmelon and citrus aromas, leading to an elegantly weighted palate that is pristine and rounded. The wine offers lovely youthful fruit flavours, beautifully supported by well-pitched acidity, finishing long and juicy."*

**4 STARS** - Raymond Chan, raymondchanwinereviews.co.nz, Apr 2017

*"Bright straw-yellow with pale green-gold hues, a little lighter on the edge. The nose is fresh with moderately intense aromas of pure white stonefruits and citrus fruit along with mouthwatering lees and mineral nuances. Dry to taste and medium-bodied, the palate has bright, lively and juicy flavours of white stonefruits and citrus fruits intermixed with subtle white floral elements and nuances of minerals. The mouthfeel is vibrant with refreshing and crisp acidity, and the wine flows with good energy along a very fine-textured line leading to a focussed finish of stonefruits and minerals. This is a crisp, lively and juicy un-oaked Chardonnay with very good focus and flow."*

**3.5 STARS** - Bob Campbell, bobcampbell.nz, Apr 2017

*"Surprisingly weighty chardonnay with peach, tree fruit, melon and gentle citrus flavours. Appealing purity with a smooth texture. An initial suggestion of sweetness is nicely balanced with fruity acidity to give a pleasantly drying finish."*

**BRONZE** - International Cool Climate Wine Show 2017, May 2017

