



HUNTER'S  
WINES  
MARLBOROUGH  
*Jane Hunter*

**PINOT GRIS**  
2017

*Pear and apple with a full mouthfeel textured finish.*

**TASTING NOTES**

Our 2017 Pinot Gris displays expressive floral, pear and green apple aromas. Honeysuckle and a hint of spice compliment the full off-dry palate. A small portion is wild fermented in old French oak which adds texture and weight with a creamy finish. This off-dry style is perfect as an aperitif or to complement your favourite white meat, fresh seafood and pasta dishes.

**TECHNICAL DETAILS**

Harvest Date	April 2017
Alcohol	13%
Total Acidity	5.6 g/l
Residual Sugar	2.9 g/l
Bottling Date	July 2017

**VINTAGE CONDITIONS**

After a dry winter, spring brought mild temperatures and relieved pressure on water supply after two vintages of drought conditions. These mild temperatures continued into summer but our low cropping levels meant good ripening through January and February. In what will ultimately go down as a 'challenging' vintage thanks to abnormal periods of rain, unwavering vineyard preparation delivered excellent fruit condition and flavor concentration.

**VINIFICATION**

Our vinification is aimed at retaining the maximum possible fruit aromas and flavours as seen in the vineyard. To do this we use protective anaerobic techniques with minimal handling. Grapes were selective machine harvested from three different vineyards in the cool early hours of the morning to retain their fruit characters. The fruit was destemmed and gently crushed. Only the free run juice is used in our Pinot Gris. It was filtered before we fermented at low temperatures with neutral yeast. After fermentation, the wines were blended and filtered prior to bottling to retain fruit characters and freshness.

**ACCOLADES**

*This is a new release wine so has not been reviewed just yet. Watch this space!*

