



HUNTER'S  
WINES  
MARLBOROUGH  
*Jane Hunter*

**SAUVIGNON BLANC**  
**2017**

*Multi-layered palate with well-balanced crisp acidity.*

**TASTING NOTES**

Sauvignon Blanc has been a flagship wine for Hunter's since the very beginning in 1979. This is the variety that introduced Hunter's and New Zealand wine to the world back in 1986 at the Sunday Times Wine Festival in London.

Classically Marlborough, our 2017 Sauvignon Blanc immediately shows passionfruit and ripe tropical fruit aromas with a touch of herbaceous capsicum. It has a very refreshing multi-layered palate of citrus and tropical fruits. These flavours and aromas leave a fresh lingering finish on the palate making it a full satisfying wine with balanced acidity.

**TECHNICAL DETAILS**

Harvest Date	April 2017
Alcohol	12%
Total Acidity	8.0 g/l
Residual Sugar	0.86 g/l
Bottling Date	September 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. The grapes were harvested in the cool of the morning, then destemmed, gently crushed, and only the free run juice is sent to stainless steel tanks. We fermented at low temperatures with neutral yeast. After fermentation, the wine is racked and cold stabilised before bottling.

**ACCOLADES**

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

