



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

CHARDONNAY 2017

Multi-layered palate with standout oak integration and balance.

TASTING NOTES

The 2017 Chardonnay shows a bright, flinty nose of nectarine, citrus and hazelnut. The front palate is tightly structured, displaying crisp peach characters and tight, linear acid. The wine is superbly balanced with fresh fruit characters, excellent oak integration all supported with Hunter's characteristic balanced acidity.

This wine drinks very well on release but will develop and evolve over the next 5-7 years.

100% barrel fermentation | 15% new, 80% 2-6 year old French oak barrels | 15-20% malolactic fermentation | 10 months' barrel ageing

TECHNICAL DETAILS

Harvest Date	April 2017
Alcohol	13%
Total Acidity	6.4g/l
Residual Sugar	1.64g/l
Bottling Date	Feb. 2018

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

Hunter's Chardonnay is a wine that the winemaking team is particularly proud of. Old vine Mendoza Chardonnay was selected from our Rapaura and Omaka vineyards and either machine or handpicked. The 2017 vintage is 100% free-run juice which was pressed and immediately run down to large oak casks for a high solid, indigenous fermentation. The controlled oxidative handling of the wine minimises the phenolic uptake. Following fermentation, 20% went through natural malolactic fermentation. The wine was aged in barrel on lees for 10 months before being racked and blended. The oak regime consisted of 100% French oak, 15% of which were new.

ACCOLADES

Watch this space.

