



HUNTER'S WINES

MARLBOROUGH

Jane Hunter

RIESLING

2017

Invigorating and lively with a striking finish.

TASTING NOTES

Our 2017 Riesling is a youthful off-dry wine exhibiting fresh lime, citrus and green apple characteristics with hints of tropical fruits. Its invigorating acidity supports the lively structure of the wine presenting floral notes and a strikingly long finish on the palate.

Like its predecessors this wine will reward cellaring for the next 4 to 6 years.

TECHNICAL DETAILS

Harvest Date	March 2017
Alcohol	12%
Total Acidity	7.3 g/l
Residual Sugar	6.72 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 machine harvested from three different vineyards in the cool early hours of the morning to retain their fruit characters. The fruit was destemmed, crushed and gently pressed. The resultant juice was filtered before we fermented at low temperatures with neutral yeast.

After fermentation the wines were filtered and blended prior to bottling to retain fruitiness and freshness.

ACCOLADES

5 STARS - Peter Saunders, Independent Author & Journalist, Oct 2017

"Lovely fragrant style as early as 6-7 months; near dry, aromatic and very well fruited to unfold further through 2018. Very nice sipping as the summer begins to open flavours towards Christmas. Will be a popular favourite."

4 STARS - Raymond Chan, Raymond Chan Wine Reviews, Oct 2017

"Bright, even, light straw-yellow colour with lemon-green hue, lighter edged. The nose is very elegant with initially delicate and subtle aromas of lime fruit with floral and thirst-quenching mineral nuances. This is refined in expression, and gently blossoms with aeration. Dry to taste and light-medium bodied, the palate has a well-proportioned, concentrated core of lime and lemon fruit with white florals, hints of honeysuckle and mouthwatering mineral nuances. The mouthfeel is lively and refreshing with crisp acidity, and the wine flows along a very fine-textured line of fruit extract and subtle phenolics. The wine carries to a long and sustained finish of citrus fruits and florals. This is an elegant and refined dry Riesling with concentrated lime and lemon flavours and mouthwatering mineral notes. Serve as an aperitif, and with Thai, Vietnamese or Japanese cuisine over the next 5-6 years."

BRONZE - Air New Zealand Wine Awards 2017

