



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

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

*"Quite a bracing style this vintage, crisp, fresh and yet mouth-filling. I think this is one of the best in the Hunter's Sauvignon line-up over the past few years. Loads of fruit, true to variety and region, a stylish, very enjoyable style enjoy over the next 2-3 years at least."*

**4 STARS** - WineNZ Magazine, Summer 2017/2018

*"Simon Nash: Fresh, quite juicy. Good mid-palate weight. A good herbal finish.*

*Dave McKee: Moderate hue. Fresh, vegetal. A slightly salty front palate. Crisp and clean with nice length.*

*Barry Rivai: Sweaty boxwood notes, mango. Big bolshy style, but with enough acidity to give balance. Some saltiness too."*

*Accolades continued on next page...*





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## ACCOLADES CONTINUED

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

*"Bright, very pale straw colour with slight green hues, near colourless on the rim. The nose is soft and gently voluminous with moderate depth of pungent passionfruit and subtle gooseberry fruit aromas, unfolding fragrant white florals and fresh herb notes. Dry to taste and medium-bodied, the palate has bright and lively, thirst-quenching flavours of pungent passionfruit and gooseberries with notes of fresh herbs and florals. The mouthfeel is zesty with brisk acidity, and the palate has soft phenolic textures that carry the fruit flavours to a lingering, soft finish. This is a gently voluminous Sauvignon Blanc with pungent passionfruit and fragrant gooseberry flavours, lifted by floral and herb notes on a brisk palate with soft textures. Serve with Pacific Rim fare over the next 2 years."*

**SILVER** – Air New Zealand Wine Awards 2017

