

Hunter's Pinot Noir 2018

The Story

The story of Hunter's is really the story of Marlborough. Ernie and Jane Hunter had a dream back in the late 1970s and Hunter's is the realisation of that dream. Sadly Ernie passed away before his time in the 1980s, but Jane's perseverance and passion has seen her triumph over adversity, now reverentially referred to as "The First Lady of NZ Wine". Having swept 6 Gold Medals with its first vintage, and in the process, placing Marlborough Sauvignon Blanc firmly on the International stage, Hunter'.

The Vineyard

Grapes for this wine were grown mainly in the Southern Valleys sub region of Marlborough. This area is famed for producing rich and structured wines.

Vintage 2018

A warm spring without frosts greeted the growing season and encouraged a very quick flowering period. The summer was warm and dry up until Christmas but became very wet in the New Year. We did not need to irrigate our vines for the remainder of the season which was very unusual for Marlborough. Ripe flavours at low sugar levels allowed us to pick early compared with previous years.

Winemaking

The fruit was handpicked. 30% whole clusters were used in the ferment. The cap was worked with gentle pump overs during cold soak and the early stages of fermentation. The cap was worked harder towards the end of ferment and the wine pressed off at its completion. The wine was aged in French oak for 10 months, 25% of which were new. The wine was given a coarse filtration prior to bottling. Naturally occurring sediment may be present.

Tasting Note

This elegant fruit forward pinot has ripe plum and cherry characteristics dominating the nose with hints of wild raspberry coming through underneath. A lovely light earthiness ties these aromas all together and continues onto the palate along with a subtle black pepper spice and wood shavings. This is a mid-weight pinot with well integrated tannins carrying through to an extended finish. Drink now and up to 5 years+.



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Alcohol Percentage	13 %
Residual Sugar	Dry
T.A.	5.0 g/L
Aging Potential	5 + years







