

Hunter' s Kaho Roa Sauvignon Blanc 2017

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

Specifically taking the grapes from our Omaka vineyard, due to the clay component in the soil. The clay element of the soil, high solids and wild yeast all add texture, complexity and body to the wine.

Vintage 2017

Spring was dry to start the growing season and late frosts in early December threaten but didn't impact and fruit set was great. Some rain during the growing season in January provided plenty of nutrients and juicy weight to the fruit. A hot and dry summer delivered a harvest as smooth as can be with continuous fruit supply keeping the winery busy. Overall we received slightly above average yields with optimum quality fruit.

Winemaking

The grapes were machine harvested, pressed, then the juice placed in old French oak barrels. The wine is wild fermented with a high solids content and left to age on lees for 6 months before being filtered then bottled. .

Tasting Note

Continuing with the tradition of fermenting in older oak barrels, the fresh vibrant characters of the Sauvignon Blanc integrate with the French oak beautifully to produce white peach and lime aromas with hints of passionfruit and a grassy edge. The palette is rich and full of body but balanced with the classic Marlborough acidity that we have all come to know and love. Subtler oak notes present themselves here along with the riper fruit flavour to give the wine interest and complexity. A great food wine, the 2017 vintage will continue to develop in character for many years to come. "



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THE WINE CAVE

NEW ZEALAND

Kaho Roa" translates to "oak aged" in Maori, New Zealand's native language.

Bob Campbell:

"Made from a selection of the ripest sauvignon grapes, which are then barrel fermented and aged for six months in aged French oak barrels. A rich and textural wine with nutty oak, root ginger, toast, brioche, citrus and capsicum flavours, with a suggestion of tropical fruit."

Alcohol Percentage	12.5 %
Residual Sugar	Dry
T.A.	7.7 g/L
Aging Potential	5 + years



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