

Hunter' s Chardonnay 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

Chardonnay grapes were sourced from the Rapaura, Renwick and Omaka sub regions of Marlborough. We have been using the same vineyards for many years which gives the wine a certain level of consistency.

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 grapes were picked by machine or hand depending on the block and pressed without Sulphur to a stainless steel vat. The cloudy juice was then transferred into 500 litre French oak puncheons for fermentation. Indigenous yeasts were employed for alcoholic fermentation after which, 80% malolactic fermentation occurred. The wine was aged in puncheons on yeast lees for 10 months before blending and bottling.

Tasting Note

Stone fruits and flinty characters combine to give this wine a modern Chardonnay nose. The palate is tightly wound around a dense fruit core. In the mouth, the wine shows nutty characters and soft acid. This wine is ready to drink but will also reward aging for the next 7 years.



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Alcohol Percentage	13 %
Residual Sugar	Dry
T.A.	0.14 g/L
Aging Potential	5 + years



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