

Hunter's Sauvignon Blanc 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's.

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 vinification techniques are centred around a desire to produce wines with texture and complexity. Grapes were harvested and quickly pressed. Minimal settling occurred before the juice was fermented in stainless steel vats. A small portion of the juice was fermented in older oak barrels. Each vineyard block is kept separate during the winemaking process. The resulting wines received six months lees aging before being blended and bottled.

Tasting Note

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, the 2018 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.



info@thewinecave.nz

(+64) 9 930-8115

 <https://www.winecave.nz/>

 @TheWineCaveNZ

 @Thewinecavenz

THE WINE CAVE
NEW ZEALAND


| | |
|---------------------------|------------------|
| Alcohol Percentage | 12.5 % |
| Residual Sugar | 2.11 g/L |
| T.A. | 7.5 g/L |
| Aging Potential | 5 + years |



info@thewinecave.nz
(+64) 9 930-8115

 <https://www.winecave.nz/>

 @TheWineCaveNZ

 @Thewinecavenz