

SAUVIGNON BLANC

2024

Passionfruit and grapefruit characters

TASTING NOTES

Our classically styled Sauvignon Blanc shows passionfruit and lime characters along with grapefruit and ripe flavours. Dry and saline, the vibrant palate has a creamy texture and a juicy finish. The multi layered palate is rich and complex with a dense fruit core. 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 March-April 2024

Alcohol 13.2
Total Acidity 6.9g/L
Residual Sugar 3.3g/L
Bottling Date July 2024

VINTAGE CONDITIONS

At the start of the growing season conditions were dry with some isolated spring frost events. During flowering cooler temperature and changeble daytime weather led to a below-average set of berries. Warm days and settled weather followed, resulting in higher-than-average daily temperature. During vintage we had warm days, cool nights and minimal rain which allowed perfect conditions for the fruit to be picked at optimum ripeness. Although we had lower-than-average yield, the fruit that was there was of excellent quality.

VINIFICATION

Hunter's Sauvignon Blanc is produced using our very best Estate grown fruit from our Wairau Valley vineyards. This area of Marlborough is famed for producing a vibrant and aromatic style of Sauvignon Blanc.

The grapes were harvested over a three-week period. The juice was pressed off and settled before being fermented in stainless steel tanks. A small portion of the blend was fermented in large French oak barrels to provide texture and complexity. After a brief period of aging on fine lees, the wine was blended, and Estate bottled.

Vegan certified by the New Zealand Vegetarian Society.

Accolades

