



HUNTER'S  
WINES  
MARLBOROUGH  
*Jane Hunter*

**PINOT NOIR**  
2016

### TASTING NOTES

Rich ripe plum, berry and subtle forest floor aromas marry together for a smooth medium bodied Pinot Noir. The palate shows persistent rich cherry/plum flavours and mild spicy oak making an enjoyable and easy drinking wine.

### TECHNICAL DETAILS

|                |                |
|----------------|----------------|
| Harvest Date   | Mar & Apr 2016 |
| Alcohol        | 13.5%          |
| Total Acidity  | 5.0 g/l        |
| Residual Sugar | 0.3 g/l        |
| Bottling Date  | March 2017     |

### VINTAGE CONDITIONS

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.

### VINIFICATION

Our vinification is aimed at retaining the maximum possible fruit aromas and flavours as seen in the vineyard. To do this we use protective anaerobic techniques with minimal handling. The grapes were harvested in the cool of the morning, then destemmed, gently crushed and pressed to stainless steel tanks. We fermented at low temperatures with neutral yeast. After fermentation the wine is racked and cold stabilised before bottling.

### ACCOLADES

This is a new release wine, watch this space!

