

HUNTER'S CHARDONNAY 2024



\$27.99

Top value barrel-fermented
Chardonnay from Marlborough



Product Code:	5057	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Wairau Valley	Alcohol:	13.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly
Producer:	Hunter's Wines		



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TASTING NOTES

Hunter's Chardonnay has long been a great buy and to still be able to offer it at this kind of price is just fantastic. Made from predominantly old vine Mendoza fruit it gets the full treatment in the winery; 100% barrel fermentation with high solids and then 12 months in French oak puncheons, with about 80% going through malolactic. The result is spectacular with hints of flint and a creamy mouthfeel perfectly complementing the ripe fruit characters.

Winery notes (2024 Vintage)

"The wine has stone fruit and citrus characters with some white peach undertones. Complex and flinty nose complements the tightly structured palate that shows bright grapefruit and toasted hazelnuts. Good balance from the toasty oak integration that complements the silky texture on the palate. This wine drinks very well on release but will develop and evolve over the next 5-7 years.

Chardonnay grapes were sourced from the Rapaura 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. 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 transferred into 500-litre

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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 12 months before it was racked off its lees ready for bottling."

Reviews for the 2023 vintage below...

Rated Excellent, Mark Henderson, Otago Daily Times, July 2024 (2023 Vintage)

"Fresh & inviting nose, peach and stonefruit notes lead, a touch of toffee/caramel and a light seasoning of oak that lets the fruit shine. Creamy palate entry, again the fruit nicely to the fore, fresh acidity supporting the whole without dominating, that wisp of toffee making an appearance too. Supple, refreshing, nicely done."

92+/100 Cameron Douglas MS, January 2025 (2023 Vintage)

"Classic bouquet and palate with a smooth satin cream touch on the palate framed by flavours of peaches and apple, some grapefruit and spice, then acidity and vanilla, all in equal portions. White peach and pacific rose apple, grapefruit and a light steely mineral quality are framed by fine tannins and acidity. Balanced, well made and ready to drink from day of purchase through 2028."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch