

Viticulture Our grapes are proudly 100% sustainably accredited from vineyard to bottle. Ensuring best practice to protect New Zealand's environment and provide quality assurance for our consumers.

Duck Hunter Sauvignon Blanc



Vine variety – 100% Sauvignon Blanc, ALC: 13%

Production area – Sourced exclusively from the acclaimed Marlborough region of New Zealand. The grapes are predominately from the Wairau Valleys sub region Waihopai Valley and the Eradus Vineyard in the Awatere Valley.

Vinification – Careful blending from these two Marlborough sub regions gives our Sauvignon Blanc perfect balance. It mixes the passion fruit and melon characteristics of the wetter & warmer Wairau Valley region with its stony free draining soils, with the contrast of the cooler and drier sea air influenced Awatere Valley, famous for its crisper style and minerality.

Tasting notes – Bursting with ripe passionfruit, stonefruit and melon. Ripe fruit flavor with peachy sweetness and lingering acidity

Best served with – Seafood, salads, cheesy entrees, great on its own

2018 Duck Hunter New Zealand Sauvignon Blanc receives 92 Point Top Score in Wine Spectator

Duck Hunter Pinot Noir



Vine variety – Pinot Noir, ALC: 13%

Production area – Sourced from the acclaimed Marlborough region of New Zealand. The grapes are sourced from the Wairau Valley Comely Bank vineyard in the sub region of Waihopai Valley and the Awatere Valley sub region Lower Dashwood coming off the Eros Vineyard Block.

Vinification – The grapes are extensively green thinned at mid veraison to ensure even ripeness. Machine harvested during the night, the grapes are crushed and destemmed at the winery and go thru a 5 day cold soak before warming. The ferment is allowed to warm to 32 degrees, the grapes are then hand plunged twice daily to extract color and flavor. Once dry the wine goes through a secondary malolactic fermentation and is partially oak matured.

Tasting notes – A medium bodied Pinot Noir with smooth tannins, ripe cherry aromatics and a lingering savory finish.

Best served with – Works well with lamb, pork and (of course) duck